



PASSOVER SELECTIONS 2019

"THE COMPLETE PACKAGE"

(V) Vegetarian (GF) Gluten-Free
(VV) Vegan (DF) Dairy-Free
★ Staff Favorites

Seder Plate (1 per 8 Guests)

Roasted Lamb Shank
(1 per plate)

Hard Boiled Egg
(1 per person)

Haroset
(1 pint per plate)

Karpas (1 Bunch Curly Parsley)

Maror (Shredded Horseradish)

Dinner Menu

Gefilte Fish with Carrot Slices
accompanied by White or Beet Horseradish

Chicken Soup (DF)
with Matzoh Ball, Slivers of Carrot, Fresh Chopped Parsley & Toasted Matzoh Farfel

Housemade Kishke

Choice of Entree (Can be split in multiples of 4)

★ First Cut Brisket of Beef (5 oz pp) (DF)
sliced & served with Natural Brisket Gravy (2 oz pp)
(Carrot, Onion & Tomato Coulis available for \$0.50 extra per person)

Lake Superior Whitefish Almondine (GF, DF)
over Sautéed Spinach & Garlic

Oven Roasted Garden Vegetable Bone-In Chicken (GF, DF)
with Fresh Vegetables, Tomatoes & Herbs

★ Stuffed Chicken Breast
Hel's Fig, Pear & Apple Matzoh Stuffing,
Golden Raisins & Apple Cider Glaze

Salmon en Papillote (GF, DF)
topped with a Delicate Julienne of Leeks & Carrots
touched with a Splash of White Wine & Tarragon then gently oven steamed

Choice of 2 Side Dishes

★ Eggplant Timbale (V, GF)
Layers of Sautéed Eggplant, Tomato Basil Sauce
and Parmesan & Mozzarella Cheese

Cinnamon Ginger Cayenne Roasted Sweet Potatoes,
Butternut Squash & Caramelized Brussel Sprouts (VV, GF, DF)

Warm Grilled Vegetables (VV, GF, DF)
Eggplant, Yellow & Red Pepper, Red Onion, Squash, Asparagus &
Portobello Mushroom drizzled with Balsamic Reduction

Sautéed Green Beans (VV, GF, DF)
tossed with EVOO, Sea Salt, Cracked Pepper & Lemon Zest

Roasted Cauliflower with Golden Raisins & Pine Nuts (V, GF)

Oven Roasted Fingerling Potatoes (VV, GF, DF)
tossed with EVOO, Fresh Herbs & a touch of Crushed Garlic

Seared Asparagus Gremolata (VV, GF, DF)
Lemon Zest, Garlic & Parsley

\$29.95 per Person
Above Package available for 8 or more (Must order in multiples of 4)
No Substitutions Please

DUE TO THE HIGH VOLUME OF HOLIDAY ORDERS, ALL ITEMS WILL BE PACKED IN DISPOSABLE FOIL AND PLASTIC CONTAINERS.

DELIVERY WILL BE SCHEDULED IN 3 HOUR WINDOWS BETWEEN 9:00AM AND 4:00PM.
ALL PASSOVER ORDERS MUST BE PLACED BY MONDAY, APRIL 15, 2019 FOR
PICK UP OR DELIVERY ON FRIDAY, APRIL 19 OR SATURDAY, APRIL 20, 2019 BETWEEN 9:00AM AND 4:00PM.

NO ADDITIONS OR DELETIONS WILL BE ACCEPTED AFTER TUESDAY, APRIL 16, 2019.
HAVE A HAPPY & HEALTHY PASSOVER



APPETIZERS

(V) Vegetarian (GF) Gluten-Free
(VV) Vegan (DF) Dairy-Free
★ Staff Favorites

Chopped Liver Platter (DF)
decorated with Chopped Egg White, Egg Yolk & Red Onion
accompanied by Hel's Housemade Olive Oil Matzoh
\$19.95 (1 lb platter serves 10-15)

Hot Artichoke & Parmesan Dip (V)
accompanied by Matzoh Crackers
\$39.95 (serves 20-25)

Grilled BBQ Salami Bites (GF, DF)
\$14.95 (24 pieces)

★ Petite Kefta Lamb Meatballs with Spiced Tomato Sauce (GF)
\$16.75/dozen

Not Your Aba's Potato Skins
Red Skin Potato Cups filled with:
Beef Brisket (GF, DF)

★ Cranberry Goat Cheese Pops rolled in Chopped Nuts (V, GF)
served with Fig Jam
\$20.95/dozen

OR
Ratatouille with Goat Cheese (GF)
\$22.50/dozen

Petite Salmon Patties
with Spicy Thai Mayonnaise or Mustard Mayonnaise
\$8.95 (6 pieces)

Fresh Vegetable Crudite (Half-Size) (V, GF)
of Broccoli, Cauliflower, Asparagus, Carrots & other Fresh Vegetables
accompanied by Spinach Spring Scallion Dip
\$34.95 (serves 14-18)

Build Your Own Passover Trio
accompanied by Hel's Housemade Olive Oil Matzoh
Choose 3 from the following:
Minted Baba Ganoush (VV, GF, DF) ~ Whitefish Salad (GF) ~ Salmon, Capers & Dill Salad (GF)
Creamed Herring with Apples & Onions (GF) ~ Mixed Olives (VV, GF, DF) ~ Sephardic Hummus (DF)
\$34.95 (serves 12-20)

A LA CARTE SELECTIONS

VEGETABLE, POTATO & PASSOVER SPECIALTIES

(2 lb minimum on all items priced by the pound)

★ Eggplant Timbale (V, GF)
Layers of Sautéed Eggplant, Tomato Basil Sauce
and Parmesan & Mozzarella Cheeses
\$36.75 (serves 8-10)

Full Size Potato Latkes (V)
with Sour Cream & Applesauce
\$14.95/dozen

★ Housemade Olive Oil Matzoh
\$4.95 (6 pieces)

Seared Asparagus Gremolata (VV, GF, DF)
Lemon Zest, Garlic & Parsley
\$15.95/lb

G'dempte Parslied Red Skin Potatoes
& Baby Carrots splashed with Brisket Gravy (DF)
\$7.95/lb

Hard Boiled Egg (GF, DF)
\$0.85 each

Warm Grilled Vegetables (VV, GF, DF)
with Balsamic Reduction
\$12.50/lb

★ Garlic Potato Kale Cakes
\$16.95/dozen

Leona's Five Fruit Compote (VV, GF, DF)
Dried Plums, Apricots, Peaches,
Cherries & Pineapples
\$8.95/lb

with Crumbled Goat Cheese \$13.50/lb

★ Oven Roasted Fanned Potatoes (V, GF)
Onion Paprika Butter
\$14.95/dozen

Hel's Homemade Haroset (VV, GF, DF)
\$10.95/lb

Roasted Brussels Sprouts (VV, DF)
with Cremini Mushrooms & Crispy Leeks
\$13.95/lb

Seder Plate

Helen's Apple Matzoh Stuffing (V)
\$8.75/lb

Fresh Vegetable Medley (V, GF)
Asparagus, Green, Red & Yellow Pepper, Carrot,
Broccoli, Cauliflower & Red Onion
all tossed in Fresh Herb Butter
\$9.25/lb

Roasted Lamb Shank, Hard Boiled Egg (8),
Haroset (16 oz), Karpas & Maror
\$23.95/plate

Sweet Matzoh Kugle with Apple & Raisins (V)
OR

Matzoh, Mushroom & Onion Kugle (V)
OR

Sweet Potato & Apple Tzimmes (VV, GF, DF)
Sweet Potato, Granny Smith Apple, Dried Plum,
Sugar, Cinnamon & Madeira Wine
\$6.95/lb

Gefilte Fish with Carrot Slices
accompanied by White or Beet Horseradish
\$7.50/piece (must order in multiples of 4)

Potato Leek Kugle (V)
\$34.95 (5 lb pan serves 8-12)
\$18.50 (10-pack cupcakes)

Homemade Kishke
\$11.95 (approx 1 lb)

SOUP & SALAD SELECTIONS

(2 lb or 12 person minimum on all salads)



☆ Baby Spinach with Roasted Beets, Toasted Pecans (V, GF)
Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes
with Mustard Maple Vinaigrette
\$3.00/person

Orchard Chopped Salad (V, GF)
with Chopped Romaine, Baby Spinach, Shaved Apples & Pears,
Walnuts, Dried Cranberries & a touch of Gorgonzola
accompanied by Raspberry Vinaigrette
\$2.50/person

Baby Kale, Apple & Shaved Brussels Sprouts Salad (VV, GF, DF)
with Oranges, Dried Cherries & White Balsamic Vinaigrette
\$3.00/person

Jerusalem Salad (VV, GF, DF)
Cucumbers, Tomatoes, Red Onions & Chopped Parsley
& a touch of Fresh Lemon Juice
\$6.95/lb

Tri-Colored Quinoa Salad (V, GF)
with Feta, Spinach, Kale & Sweet Potatoes
in Balsamic Vinaigrette
\$9.95/lb

Chicken Soup (DF)
with Carrot Slivers, Chopped Parsley &
a side of Matzoh Farfel
\$5.50/quart

Matzoh Balls
\$7.25 (5-piece package)

ENTREE SELECTIONS

☆ First Cut Brisket of Beef (DF)
sliced & splashed with Natural Brisket Gravy
\$27.95/lb (minimum 2 lbs)

Just the Gravy or Carrot, Onion & Tomato Coulis (DF)
\$5.95/pint

Red Wine Braised Lamb Shank (GF, DF)
\$72.50 (serves 8 guests as 1 of 2 entrees)

Lake Superior Whitefish Almondine (GF, DF)
over Sautéed Spinach & Garlic
\$55.95 (8 – 3 oz portions serve 4 guests as a single entrée)

Grilled Salmon (GF)
brushed with Fresh Herbs & Virgin Olive Oil
served with Cucumber Chive Crème Fraiche & Dijon Mustard Aioli
\$65.95 (8 – 3 oz portions serve 4 guests as a single entrée)

☆ Stuffed Chicken Breast
Hel's Fig, Pear & Apple Matzoh Stuffing,
Golden Raisins & Apple Cider Glaze
\$10.50/piece (must order in multiples of 4)

Oven Roasted Mediterranean Chicken (GF)
Artichoke Hearts & Roasted Lemon Wedges
glazed with Lemon, Oregano & Olive Oil
\$39.95 (8 – 4 oz boneless breasts)

☆ Bone-In Farm to Table Chicken (GF, DF)
Brown Sugar, Garlic & Lemon Juice
\$104.40 (8 breasts, 8 legs & 8 thighs)

PINAT YELADIM (KIDS KORNER)

Crispy Matzoh Chicken Tenders with BBQ Dipping Sauce \$24.95 (20 pieces)
All-Beef Cocktail Wieners in Tangy BBQ Sauce (GF, DF) \$14.95 (20 pieces)
Grandma Helen's Chocolate Dipped Toffee Matzoh (V) \$9.95/lb

DESSERT SELECTIONS

A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,
Fresh Pineapple & Select Strawberries
Small (serves 12-16) \$45.95 Medium (serves 25-30) \$69.95

Dark Chocolate Mousse (V)

OR

Espresso Mousse (V)
garnished with Cocoa Nibs
\$36.50 (serves 12-16)

Passover Apple Crisp
\$24.95 (serves 12-15)

Mosaic Fruit Tart with Crème Patisserie (V)
\$29.95 (serves 12-16)

Honey Cake with Orange Zest Glaze (V, DF)
\$14.95 (serves 10-14)

Lemon Glazed Sponge Cake (V, DF)
\$14.95 (serves 10-14)

Almond Cake
with Cardamom & Pistachios (V, DF)
\$32.95 (serves 10-14)

Chocolate Banana Cake (V)
Chocolate Cake with Banana Custard &
Fresh Sliced Bananas
covered with Chocolate Glaze
\$17.95 (serves 8-10)

✧ Flourless Chocolate Cake (V, GF)
with Sea Salt Caramel
\$29.95 (serves 10-12)

Passover Cupcakes (White or Chocolate Cake)
\$8.95 (1/2 dozen)
(1/2 dozen minimum per flavor)

✧ Margie's Macarons (V)
Chocolate Chip ~ Butterscotch Chip ~ Plain
\$5.95 (1/2 dozen)
(1/2 dozen minimum per flavor)

✧ Grandma Helen's Chocolate Dipped
Toffee Matzoh (V)
\$9.95/lb

Top Your Dessert?

Espresso Crème Anglaise (V, GF)
\$5.95 (1/2 pint)

Raspberry Sauce (VV, GF, DF)
\$5.95 (1/2 pint)

Fresh Whipped Cream (V, GF)
\$4.95/pint