



PASSOVER SELECTIONS 2020

"THE COMPLETE PACKAGE"

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

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 Broth (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)

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

Stuffed Chicken Breast (DF)
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

Package includes Chocolate Drizzled Coconut Macaroons

\$30.95 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.

ALL PASSOVER ORDERS MUST BE PLACED AND FINALIZED BY 12:00PM ON FRIDAY, APRIL 3, 2020
FOR PICK UP OR DELIVERY ON WEDNESDAY, APRIL 8 OR THURSDAY, APRIL 9.
DELIVERY WINDOWS ARE 8:00AM TO 12:00PM OR 12:00PM TO 3:00PM.

HAVE A HAPPY & HEALTHY PASSOVER

APPETIZERS

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

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)

Classic Deviled Eggs (V, GF, DF)
\$20.95/dozen

Not Your Aba's Potato Skins
Red Skin Potato Cups filled with
Ratatouille & Goat Cheese (GF)
\$22.50/dozen

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

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)

Petite Salmon Patties
with Spicy Thai Mayonnaise or Mustard Mayonnaise
\$17.95/dozen

Build Your Own Passover Trio
accompanied by Hel's Housemade Olive Oil Matzoh
Choose 3 from the following:
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

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

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

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

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

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

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

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

Sweet Matzoh Kugle with Apple & Raisins (V)
OR
Matzoh, Mushroom & Onion Kugle (V)
\$34.95 (5 lb pan serves 8-12)

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

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
Small \$44.95 (serves 12-15) Medium \$59.95 (serves 16-20)

Orchard Chopped Salad (V, GF)
with Chopped Romaine, Baby Spinach, Shaved Apples & Pears,
Walnuts, Dried Cranberries & a touch of Gorgonzola
accompanied by Raspberry Vinaigrette
Small \$44.95 (serves 12-15) Medium \$59.95 (serves 16-20)

Baby Kale, Apple & Shaved Brussels Sprouts Salad (VV, GF, DF)
with Oranges, Dried Cherries & White Balsamic Vinaigrette
Small \$44.95 (serves 12-15) Medium \$59.95 (serves 16-20)

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

Citrus Infused Quinoa Salad (VV, GF, DF)
with Sno Peas, Cucumbers, Red Peppers & Carrots
in a Citrus Dressing
\$12.95/lb

Chicken Broth (DF)
with Carrot Slivers, Chopped Parsley &
a side of Matzoh Farfel
\$12.75/quart (includes 3 Matzoh Balls)

Matzoh Balls (DF)
\$9.95 (6-piece package)

ENTREE SELECTIONS

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

Natural Brisket 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)

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

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 (DF)
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)

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)

DESSERT SELECTIONS

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

White Chocolate Mousse (V, GF)

OR

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

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

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

Almond Cake (V, DF)
with Cardamom & Pistachios
\$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)
dusted with Powdered Sugar
\$38.95 (serves 10-12)

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

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

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