

# Passover Dinner 2020

## All Orders to Include -

1-Traditional Seder Plate  
hard boiled egg, shank bone,  
horseradish, haroset and parsley

-  
Housemade Gefilte Fish  
with housemade  
fresh horseradish

-  
Matzoh Ball Soup  
carrots, celery, onion

-  
Charoset  
apples, walnut

-  
Housemade Matzoh

## Entrée - Select 2

Brisket of Beef  
first cut, caramelized onions,  
carrots and natural gravy

-  
Pan Seared Chicken Breast  
preserved lemons, olives, capers  
and artichokes

-  
Matzoh-Crusted Chicken Fingers  
honey mustard dipping sauce

-  
Grilled Salmon  
citrus fennel sauce, on the side



## Accompaniments - Select 3

Matzoh Kugel  
crumbled matzoh, cinnamon, tart  
apples, citrus zest and plump raisins

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Potato Pancakes  
with housemade applesauce

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Tzimmes  
sweet potatoes, carrots and  
butternut squash

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Yukon Gold Whipped Potatoes

-  
Grilled Spring Vegetables  
zucchini, squash, asparagus, sweet  
potatoes, eggplant, italian  
sweet peppers, heirloom  
carrots and artichoke hearts

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Baby Arugula Salad  
basil, heirloom tomato wedges,  
champagne balsamic vinaigrette

-  
Spring Salad  
butter lettuce, snap peas, fresh peas,  
asparagus, rainbow radishes  
lemon vinaigrette

## Optional Desserts

Dark Chocolate  
Flourless Passover Torte  
salted caramel sauce  
and whipped cream  
\$38

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Passover Apple Cake  
\$32

~  
Flourless Coconut Cake  
mango and strawberry Sauce  
\$32

-  
Chocolate Dipped Coconut Haystacks  
\$16 dz

~  
Strawberry Rhubarb Compote  
with matzoh streusel  
\$32

-  
Chocolate Dipped Matzoh  
with white chocolate drizzle  
\$14 dz



\*minimum of 5 guests

\*delivery on April 8 OR April 9 \*2-hour delivery window

\*food delivered in single use containers and pans

\*heating instructions will be included

\*orders are due by Friday, April 3rd at noon.\*to place your order, please contact  
your sales consultant or email [info@entertainingcompany.com](mailto:info@entertainingcompany.com) / 312.829.2800