

MENU INCLUDES

Traditional Seder Plate Hard boiled egg, shank bone, horseradish, charoset (nut-free) and parsley

Housemade Gefilte Fish with housemade Fresh Horseradish

Chicken Soup with Matzoh Balls

Housemade Matzoh

ENTREES (SELECT 2)

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

Seared Blood Orange Salmon with Roasted Citrus and Fennel

Pan Seared Chicken Breast Preserves lemons, olives, capers and artichokes

Matzoh-Crusted Chicken Fingers Honey mustard dipping sauce

ACCOMPANIMENTS (SELECT 3)

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

> Potato Pancakes with Housemade Applesauce

Whipped Cauliflower & Potato Puree with fresh Thyme

Tzimmes sweet potatoes, carrots and butternut squash, tahini pesto (nut-free) and pomegranates

> Saffron Quinoa with Dried Fruits and Spices

Rainbow Vegetable Cauliflower Rice

Apple & Pepita Charoset (nut-free)

Baked Matzoh Frittata Aged White Cheddar, Spinach and Blistered Tomatoes

Grilled Spring Vegetables Zucchini, Squash, Asparagus, Purple Potatoes, Eggplant, Italian Sweet Peppers, Heirloom Carrots and Artichoke Hearts





DELIVERY

OR PICKUP

March 27th

OPTIONAL DESSERTS

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

Passover Apple Cake - \$32

Strawberry Rhubarb Compote - \$32 with Matzoh Strusel

Chocolate Dipped Matzoh - \$16dz with white chocolate drizzle

Chocolate Dipped Coconut Haystacks - \$16 dz

Chocolate Dipped Funfetti Coconut Haystacks - \$16 dz

Flourless Cookies - \$16 dz with Cardamom, Orange Zest and Pepitas Dark chocolate drizzle

Chocolate Pot de Crème - \$20 | 4 pcs Espresso whipped cream



*delivery on March 27th between 11 AM-3 PM *heating instructions will be included *orders are due by March 20th *to place your order, please contact your sales consultant or email info@entertainingcompany.com 312.829.2800

