PASSOVER MENU IDEAS

- STARTERS -

Matzo Ball Soup
Chicken soup clear broth served with matzo balls and carrots

Gefilte Fish
Ground white fish mixed with matzo meal, onions, garlic, carrots, and parsnips

Heirloom Tomato Burrata Salad
Colorful large wheels of heirloom tomatoes topped with arugula and burrata cheese and drizzled with balsamic, aged olive oil sea salt and cracked pepper

Frisée Salad
Fresh mixed greens and frisée tossed with tomatoes, cucumbers, golden beets, pomegranates, and candied pecans in a champagne vinaigrette

Arugula & Beet Salad
Arugula, golden beets, and shaved fennel with dried cranberries, candied pecans tossed with balsamic vinaigrette

Grilled Pears & Field Green Salad
Grilled bosc pears tossed with candied pecans, mixed lettuces, hearts of palm, red onions, cherry tomatoes, pear balsamic vinaigrette and topped with crumbled goat cheese

Avocado & Pomegranate Salad
Crisp romaine lettuce, radicchio, red onion, avocado, pomegranate seeds with a honey-lemon vinaigrette

Chopped Salad
Chopped romaine, diced tomatoes, artichoke hearts, garbanzo beans, cucumbers, sliced onions served with champagne vinaigrette

Greek Watermelon Salad
Watermelon, cucumber, tomatoes, Kalamata olives, red onions, feta, mint with balsamic vinegar glaze and olive oil

Greek Salad
Romaine lettuce, cucumber, tomatoes, Kalamata olives, red onions, feta cheese, with champagne vinaigrette
- ENTRÉES -

**Osso Buco**
Veal shank roasted with carrots, zucchini, beets, pearl onions, and garbanzo beans

**Kosher Mini Steak**
Slow cooked mini steaks simmered with onions & mushrooms in a rich sauce

**Lamb Stew**
Sliced lamb shank, potatoes, carrots, onions, garlic seasoned with cinnamon, turmeric, paprika ginger and coriander

**Short Ribs**
Slow cooked short ribs in a burgundy sauce

**Beef Brisket**
Thin slices of tender beef slow cooked with garlic, pearl onions, potatoes, beef broth and traditional seasonings

**Grilled Lamb Chops**
New Zealand lamb chops on the bone rubbed with garlic and freshly chopped herbs and fire grilled

**Rotisserie Chicken**
Whole chicken slow cooked and carved into light and dark meat with herbs and sea salt

**Grilled Rosemary Chicken**
Tender chicken breast marinated in white wine, garlic, and fresh rosemary, and fire grilled

**Moroccan Chicken with Olives**
Tender chicken breast, simmered with green Israeli imported olives, tomatoes, onions and whole garlic cloves in tomato sauce

**Oven Roasted Salmon**
Alaskan salmon oven roasted with colorful mini heirloom tomatoes and shaved fennel, salt, pepper and olive oil

**Salmon Chardonnay**
Alaskan salmon seared and served with a light chardonnay sauce
- SIDE DISHES -

**Root Vegetable Mash**
Carrots, turnips, sweet potatoes and parsnips and garlic mashed with a touch of salt & pepper

**Garlic Roasted Potatoes**
Baby new potatoes roasted with rosemary, garlic, sage and olive oil

**Garlic Mashed Potatoes**
Fluffy mashed potatoes whipped with roasted garlic, cream, butter and a touch of horseradish

**Copped Liver**
Sautéed chicken liver seasoned with onions, parsley, thyme, salt and pepper

**Horseradish**
Traditional Spicy Red Horseradish

**Harojet**
Chopped fresh apples, chopped toasted walnuts, cinnamon, sweet red wine, honey, and brown sugar

**Noodle Kugel**
Kosher for Passover noodles, baked with apples, golden raisins, pineapple and cottage cheese and topped with cinnamon

**Seasonal Vegetables**
Carrots, zucchini, potatoes, beets, pearl onions, whole garlic, red peppers, green beans

**Grilled Vegetables**
Grilled asparagus, artichokes, portobello mushrooms, eggplant, jalapenos, red onions, summer squash, bell peppers, carrots, marinated in virgin olive oil, herbs and balsamic vinegar

**Whole Artichoke**
Whole artichokes poached with lemon and balsamic vinegar, then lightly grilled with garlic infused olive oil

**Passover Seder Plate Items**
Horseradish, hard boiled egg, shank bone, parsley leaves, haroset,
- DESSERT DISHES -

**Flourless Chocolate Cheesecake**  
Served with fresh berries

**Tropical Fresh Fruit**  
Fresh strawberries, pineapple, kiwi, mango, melons, papaya, grapes and fresh berries

**Macaroons**  
Sweet shredded coconut

**Matzo Toffee**  
Chocolate covered Matza topped with toffee

**Passover Cakes**  
A variety of cakes specially made for Passover

**Lemon Curd Pies**  
Sweet lemon curd served in a meringue shell and served with fresh berries

**Chocolate Dipped Strawberries**

**Gelato / Sorbet**  
Italian gelato or a selection of sorbet served with fresh berries