



Otterly Gingertastic



PASSOVER MENU DELIVERED

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Passover Complete Dinner Package



COMPLETE DINNER PACKAGE

Dinner Package orders require a minimum of 10 guests, and increases are available in multiples of 5 only.
Note: We use Kosher Wines in our Passover recipes.

ENTRÉES

Choose Two:

BEEF BRISKET

Sautéed Mushrooms, Caramelized Onions & Natural Gravy

MEDITERRANEAN CHICKEN |GF|DF

Fresh Mushrooms, Tomatoes, Sweet Onions
White Wine & Roasted Lemon Sauce

MATZO & PECAN-CRUSTED CHICKEN |CN

STUFFED CHICKEN PORTOBELLO |GF

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction

OVEN-ROASTED LEMON SALMON FILLET |GF|DF

Lemon, Fresh Herbs, EVOO

PARMESAN-CRUSTED WHITEFISH |GF

Creamy Lemon Sauce

SIDE DISHES

Choose One:

CLASSIC REDSKIN MASHED POTATOES |V|GF

OVEN-ROASTED FINGERLING POTATOES |V|GF|DF|VGN
Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper

INDIVIDUAL MATZO KUGEL |V|GF

Golden Raisins, Granny Smith Apples, Cinnamon & Sugar Topping

INDIVIDUAL POTATO KUGEL |V

Fluffy and Lightly Browned

MEDITERRANEAN POTATOES |V|GF|DF|VGN

Red Onion, Oregano & EVOO

RISSOLE POTATOES |V|GF

Roasted Baby Red Potatoes, Herb Butter & Parsley

VEGETABLE

Choose One:

BROCCOLI FLORETS with BIAS-CUT CARROTS |V|GF

HARICOT VERT with ROASTED RED PEPPERS |V|GF

GRILLED ASPARAGUS with YELLOW PEPPERS |V|GF|DF|VGN EVOO & Kosher Salt

ROASTED SPRING VEGETABLES |V

Radish, Carrots with Greening, Fennel, Asparagus & Thyme

ROASTED CAULIFLOWER

TOPPED with CRISPY CHICKPEAS |V|GF|DF|VGN

Roasted Leeks, Dijon Vinaigrette

BRISKET & CHICKEN

34.00/guest

FISH & CHICKEN

37.00/guest

BRISKET & FISH

37.00/guest



Passover A La Carte Menu Selections



A LA CARTE MENU SELECTIONS

Any of our a la carte items can be added to your package and are priced separately.

HONOR THE TRADITION!

HOUSE-MADE MATZO BALL SOUP

18.50/quart (8 Matzo Balls per Quart)

CEREMONIAL SEDER PLATE

Roasted Lamb Shank Bone, Roasted Egg
Grated Fresh White Horseradish, Parsley
Haroset & Salt Water

35.00

HAROSET

Apples, Pecans, Raisins, Red Wine & Honey
14.50/pint

GEFILTE FISH

45.00 (4 - 6 oz. pieces)

KISHKE

24.50/pound

BOX OF MATZOS - 1LB BOX

6.00/pound

HARD BOILED EGGS

Sliced in Half & Arranged 24 pieces per tray
16.75/dozen

POTATO KUGEL **V**

Fluffy and Lightly Browned
24.00

MATZO KUGEL **V GF**

Golden Raisins, Granny Smith Apples
Cinnamon & Sugar Topping
58.00



A LA CARTE ENTRÉES

BEEF BRISKET

Sautéed Mushrooms, Caramelized Onions & Natural Gravy

132.00 (Serves 10-12)

MEDITERRANEAN CHICKEN **GF DF**

Fresh Mushrooms, Tomatoes, Sweet Onions,
White Wine & Roasted Lemon Sauce

50.50 (Serves 10)

MATZO & PECAN-CRUSTED CHICKEN **CN**

68.00 (Serves 10)

STUFFED CHICKEN PORTOBELLO **GF**

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction
66.00 (Serves 10)

GARLIC-CRUSTED RACK OF LAMB

Honey Mustard Sauce (Sent unsliced for best results)
Panko, Parmesan

133.00 (Serves 4 as a meal - 16 Bones)

ROASTED TOP SIRLOIN OF BEEF **GF**

Choose One Sauce:
Cabernet Reduction **GF DF** or Natural Au Jus **GF DF**

197.50 (Serves 15-20)

WHOLE BEEF TENDERLOIN* **GF**

Choose One Sauce:
Cabernet Reduction **GF DF**, Port Wine **GF**
Natural Au Ju **GF DF**

Market Price (Serves 10-15)

*For best results, Chef recommends that
the client carve the tenderloin when served.

OVEN-ROASTED LEMON SALMON FILLET **GF DF**

Lemon, Fresh Herbs, EVOO

99.50

WHITEFISH CHIMICHURRI **GF DF**

Parsley, Cilantro, EVOO, Garlic & Flaked Red Peppers
103.00

CAULIFLOWER STEAK **V GF DF VGN**

Italian Herb Marinade, Asparagus, Wilted Spinach
Roasted Tomato Concassé
58.00 (10 pieces/tray)



A LA CARTE MENU SELECTIONS

Any of our a la carte items can be added to your package and are priced separately.

SIDES

MEDITERRANEAN POTATOES |V |GF |DF | VGN

Red Onion, Oregano & EVOO

24.00

CLASSIC REDSKIN MASHED POTATOES |V |GF

39.00

ROASTED GARLIC REDSKIN MASHED POTATOES |V |GF

40.50

OVEN-ROASTED FINGERLING POTATOES |V |GF |DF | VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper

38.50

RISSOLE POTATOES |V |GF

Roasted Baby Red Potatoes, Herb Butter & Parsley

24.00

HARICOT VERT with ROASTED RED PEPPERS |V |GF

39.50

GRILLED ASPARAGUS with YELLOW PEPPERS |V |GF |DF | VGN

EVOO & Kosher Salt

70.50

ROASTED CAULIFLOWER

TOPPED with CRISPY CHICKPEAS |V |GF |DF | VGN

Roasted Leeks, Dijon Vinaigrette

69.00

BROCCOLI FLORETS with BIAS-CUT CARROTS |V |GF

34.50

FRESH FRUIT

MÉLANGE OF FRESH FRUIT |V |GF |DF | VGN

A Selection of Melons, Tropicals and Berries

Mini 33.50 (Serves 12)

Small 61.50 (Serves 25)

Large 112.50 (Serves 50)

FRESH 6" FRUIT KABOBS |V |GF |DF | VGN

Mini 32.00 (15 - 6" Kabobs)

Small 62.00 (30 - 6" Kabobs)

Large 122.00 (60 - 6" Kabobs)

SWEETS

JUICY RIPE STRAWBERRIES |V |GF

Dipped in Dark Chocolate

36.00/dozen

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY |V

Large Halved Strawberry dipped in White Chocolate

30.00/dozen

THE DECADENT CHEESECAKE STRAWBERRY |V |GF

Large Halved Strawberry dipped in Dark Chocolate

30.00/dozen

RASPBERRY CHOCOLATE MOUSSE CUP |V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

48.00/dozen

CHEESECAKE LOLLIPOPS |V |GF

White & Dark Chocolate

20.00/dozen

VANILLA CREAM FRUIT PARFAIT |V |GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

25.50/dozen

COCONUT MACAROONS |V

Chocolate Dipped Bottoms

17.50/dozen

COCONUT CHOCOLATE MACAROONS |V

Chocolate Dipped Bottoms

20.00/dozen

CAKES

7" FLOURLESS CHOCOLATE CAKE |V

38.00

7" APPLE HONEY PASSOVER CAKE |V

36.00



