









Passover Hors D'oeuvre Display

Mini Noodle Kugel with Crispy Potato
Mini Potato Latke with Chive Tahini
Baked Kale Falafel
Baba Ghanoush & Black Garlic Matzah Bite
Apple Sauce
279.95

Classic Passover Entrees & Sides

served with 2 sides, a salad & a basket of Matzo 10 guest minimum

Braised Beef Brisket with	
Caramelized Onions @	36.95
Lemon Thyme Roasted Chicken with	
Roasted Shallots & Preserved Cabbage 😉	29.95
Roasted Lemon Herb Salmon 👨	32.95
Stuffed Eggplant with Tomatoes,	
Peppers, Pine Nuts & Herbs VGN 💇 🚳	29.95

Sage & Butternut Squash Rice © ©
Roasted Fingerling Potatoes © ©
Steamed Asparagus with Dill & Lemon Zest © ©
Tzimmes with Carrots, Sweet Potatoes, Prunes,
Cinnamon & Honey © ©
Potato Latkes with Apple Sauce & Sour Cream © ©

Shepherd's Salad

Chopped Tomatoes, Cucumbers, Parsley, Onion & Cracked Black Pepper with Extra Virgin Olive Oil & Fresh Squeezed Lemon 👽 🚭

7.95 8 guest minimum

Raw Root Salad

Shaved Rainbow Carrots, Beets, Watercress with Lemon Horseradish Yogurt Dressing 66
7.95 8 guest minimum

Asparagus Salad

Bibb Lettuce, Radicchio, Green Beans, Fiddlehead Ferns with Orange Dressing • 7.95 8 guest minimum

Matzo Ball Soup

Served from a kettle with a basket of Matzo serves 12-15 with Chicken – **159.95** without Chicken – **139.95**

Hors D'oeuvres

Priced Per 10 Pieces / 20 Piece Minimum per Item

Mini Noodle Kugel with Crispy Potato 35.00

Mini Potato Latke with Chive Tahini 35.00

Baked Kale Falafel 35.00

Baba Ganoush & Black Garlic

Matzah Bite 35.00

Passover Sweets

Flourless Chocolate Brownies

8.95 8 guest minimum

Chocolate Dipped & Plain Coconut Macaroons © ©

8.95 8 guest minimum

Passover Menu

Celebrate Passover with our 2025 Passover Catering Menu, featuring delicious and traditional dishes. From classic favorites to modern takes on holiday staples, our menu is designed to bring family and friends together around the table. Stay tuned for our full menu release and let us help you make your celebration effortless and memorable!









Vegetarian 👨 Gluten-Free 🚭 Vegan 🔍 Nuts 🔃