

PASSOVER MENU

Wednesday, April 1 evening , with Seders - Thursday, April 9 nightfall

Order must be made by Wednesday March 25rd

Pickup at our store front or Delivered (\$50)

Limited spots left / Servers do not cook meals, so if you require a Chef please let us know

Seder Plate 11ea

Zeroa (chicken neck) Beitza (roasted hard egg) Maror (horseradish), Charoset, Karpas (parsley), Bitter herb (romaine lettuce)

Hard Boiled Eggs 1.50ea

Perfectly cooked egg served in saltwater

Charoset 9

Regular or nut-free, roasted walnuts, pecans, almonds, apple, cinnamon, honey and sweet red wine 250ml

Manor 8

House-made beet horseradish (250ml)

Matzo single box 5.5

Kugel mini muffins 2.5ea

SOUPS 15xLT

Roasted Butternut Squash

Chicken and vegetables

Hearty Vegetable Minestrone

Lentil and vegetables

Large Matzo balls 2.5ea

SALADS

serves 3-4pp 33 / serves 6-8pp 66 / serves 10-12pp 99

Fattoush Salad

Romaine, sumac matzo croutons, tomatoes, cucumbers, radishes, green peppers, green onions, parsley, mint, zesty lemon sumac vinaigrette

Kale Salad

Kale and radicchio, currants, pine nuts, puffed quinoa, pickle carrots with a honey shallot vinaigrette

Quinoa Tabbouleh

Tricolour quinoa, parsley tomato, mint, cucumber, red onion, peppers, lemon herbs dressing

Heirloom Beets Salad

Sea salt roasted candy and yellow beets, cucumbers, arugula, dill, mint, parsley and toasted walnuts served with a tahini lemon vinaigrette

Coleslaw 9/ 38/ 63

Carrots, cabbage, red cabbage in an apple cider vinaigrette

MAINS

Boneless Beef Short Ribs 33ea

Braised boneless short rib (6oz), served with red wine braising jus

Braised Brisket 52 x lb

Tender sliced brisket served in a tomato gravy

Beef Tenderloin 39

7oz USDA prime beef tenderloin grilled, served with a chimichurri sauce

Meatballs 31/dz

Beef meatballs served in our house tomato sauce

Turkey Meatballs 31/dz

Sweet and sour all turkey meatballs

Chicken Supreme 15

Lemon herb grilled 6-7oz chicken supreme served with chicken jus

Chicken Fingers 18

Matzo breaded chicken fingers served with plum sauce 1/2 dozen

Chicken Schnitzel 18

Butterflied matzo breaded chicken breast served with garlic aioli

Veal Chop 42

Grilled veal chop 16 oz served with chimichurri

Ontario Rack of Lamb 79 (2pp)

Garlic-herbed roasted whole rack of lamb served with chimichurri

Salmon 21

Lemon herb marinated salmon served with a dill aioli and lemon

Branzino 31

Grilled and stuffed European seabass, served with dill aioli and lemon

Stuffed Eggplant 18

Stuffed with a sweet and tangy eggplant pepper caponata, with a mint aioli

SIDES

Small serves 3-4pp 28 / Medium serves 6-8pp 42 / Large Serves 10-12pp 70

Traditional Potato Kugel seasoned lightly with fresh herbs

Yukon Gold roasted potatoes wedges tossed in rosemary, thyme and garlic

Broccoli Florets tossed with lemon zest and garlic olive oil

Tzimmes-style maple cinnamon-glazed cubed sweet potato with dried prunes

Roasted vegetables with carrots, peppers, broccoli, cauliflower, brussels sprouts, and red onions

Rustic Garlic Mashed Potato (NO dairy)

Roasted Tricolour Carrots glazed with balsamic reduction

DESSERTS

Coconut Macarons 2.95
dipped in dark chocolate GF Veg

Chocolate-covered Matzo Brittle
with caramel and dark chocolate

Flowerless Chocolate Cake 12
dense, rich, with dark chocolate, topped with a ganache

Fruit Salad Bowl or Cup 5
seasonal fruits, cut and tossed with

freshly squeezed orange juice, served in a large bowl or individual cup

Fruit Skewers 5
may include pineapple, melons, strawberries, and grapes, served on a skewer