



PASSOVER 2024

hors d'oeuvres

spring crudité with hummus & spinach & leek dip \$95 / serves 10-15
potato latkes with vanilla bean applesauce and sour cream \$30 / dozen
cheese board with matzo crackers \$175 / serves 10-12
mediterranean platter \$150 / serves 10-12

soup and salad

matzo ball soup \$18 / serves 2
field greens salad with spiced pecans, goat cheese & Joan's vinaigrette \$55 / serves 6-8
butter lettuce salad with french feta, cranberries & Joan's vinaigrette \$55 / serves 6-8

entrées

beef brisket \$58 / serves 4-5
horseradish crème fraîche \$12 / pint
harissa chicken \$30 / serves 2
whole poached salmon with cucumber dill sauce \$295 / serves 16-18
grilled citrus salmon with sumac, fresh dill and fennel pollen \$75 / serves 4
roasted cauliflower 'steaks' with chimichurri sauce \$36 / serves 4

sides

aunt helen's noodle kugel \$36 / serves 6
haroset with walnuts, dried figs & apricots \$14 / pint
classic creamy mashed potatoes \$26 / serves 4
sautéed green beans with hazelnuts and shallots \$32 / serves 4-6
roasted spring vegetables \$32 / serves 4-6

desserts

coconut macaroons \$20 / half dozen
chocolate coconut macaroons \$20 / half dozen
lemon berry pavlova \$65 / serves 8-10
flourless chocolate cake \$68 / serves 8-10

PLEASE PLACE YOUR ORDER WITH OUR CATERING DEPARTMENT
72-HOUR NOTICE REQUESTED