



THE SEDER PLATE

Karpas: We use celery. Karpas is dipped into salt water or vinegar. The karpas symbolizes the new growth of spring; the salt water or vinegar represents oppression and tears.

Zeroah: A roasted shank bone (or sometimes poultry neck). It represents the sacrificial paschal lamb. Some also believe it represents G-d's outstretched arm as He delivered the Jews from bondage.

Charoset: This sweet spread, made from apples, nuts, raisins and wine represents the mortar the slaves prepared for the building of the pharaohs' cities and pyramids.

Baytzah: This roasted egg is a symbol of a supplemental festival offering brought to the Temple on Pesach. It also symbolizes the mourning Jews still feel for the loss of the Temple.

Maror: We use horseradish. Maror symbolizes the intense bitterness of slavery.

Hazeret: We use romaine leaves. Also a symbol of the bitterness of slavery, hazeret is most often represented on the seder plate with romaine, since its roots are bitter. When not represented on the seder plate, a small cup of salt water is often put in its place.

Matzo Crackers: There should be enough matzos for each diner to have at least half a piece. All the matzos should be covered during the Seder, which is the only time Jews are obliged to eat matzo: the rest of the week is optional. Three matzos should be placed in folded napkins or under a cover as well. The three are necessary because two loaves are required for every festival and Sabbath, and the third is for the afikomen.

SOUPS & APPETIZERS:

Matzo Ball in Chicken Consomme
Sweet & Sour Cabbage Borscht
Vegetable Soup
Chopped Liver
Gefilte Fish with beet horseradish
Crudite

ENTREES:

Savory Brisket in natural gravy
Whole Roasted Chicken
Stuffed Cabbage
Sweet & Sour Meatballs
Poached Salmon with dill horseradish sauce
Matzo Fried Chicken Breasts with gravy
Sliced Roasted Beef or Turkey with gravy
Glazed Chicken Breasts
Matzo Fried Chicken Tenders

SIDE DISHES:

Passover Apple Noodle Kugel
Sweet Cheese Kugel
Savory Vegetable Kugel
Latkes (potato, vegetable, sweet potato)
Carrot & Potato Tzimmes
Matzo Stuffing
Whipped Potatoes
Whipped Sweet Potatoes
Garlic Sauteed Spinach
String Beans Amandine
Steamed Broccoli
Grilled Seasonal Vegetables
Roasted Beets, Potatoes & Onions
Sauteed Mixed Mushrooms
Buttered Carrots with Raisins
Roasted Red Potatoes with dill
Grilled Tri-color Peppers with garlic
Half-pan Iceberg Salad (serves 10-12)
Half-pan Mixed Greens Salad (serves 10-12)

MINA de PESAH (house specialty)

Savory layered dish of chicken pieces, sauteed with onions, mushrooms, garlic & parsley, and baked with eggs between soft matzo crackers (serves 6-8)

DESSERT:

Flourless Chocolate Cake (house specialty)
Flourless Banana Cake
Passover Brownies
Assorted Jumbo Macaroons (house specialty)
Assorted Loaf Cakes
Chocolate Covered Matzo
Fresh Fruit Salad, by the pound

NAME:	PICK-UP DAY	Friday	Saturday
	(circle one)	4/19/2019	4/20/2019
CONTACT PHONE:	E-Mail ADDRESS (to send copy of order):		

THE SEDER PLATE	how many	cost
Celery stalks		.35/ea
Shank bones		1.50/ea
Pounds of charoset		9.99/lb
Roasted eggs		1.25/ea
Pounds of horseradish		4.99/ea
Romaine leaves		.45/ea
Box of Matzo Crackers		5.99/ea
ENTIRE SEDER PLATE:		16.95/ea
1/2 pound horseradish, 8 celery stalks, 8 romaine leaves, 1 egg, 1/2 pound charoset, 1 shank bone, 3 matzo crackers (food only)		

APPETIZERS & SOUPS	how many	cost
Individual Matzo Balls		.90/ea
Chicken Consomme (just broth)		5.99/qt
Matzo Ball Consomme (broth + 4 balls)		6.99/qt
Matzo Ball Consomme with vegetables		7.99/qt
Sweet & Sour Cabbage Borscht		7.99/qt
Vegetable Soup		6.99/qt
Chopped Liver, by the pound		9.99/lb
Gefilte Fish, by the piece		2.95/ea
Gefilte Fish Loaf (serves 6-8)		21.00/ea
Horseradish, by the pound		4.99/lb
Crudite Platter (serves 10-15)		36.95/ea

SIDE DISHES	how many	cost
Apple noodle kugel		17.95/ea
Cheese kugel		19.95/ea
Vegetable kugel		18.95/ea
Vegetable latkes		2.95/ea
Potato latkes		2.95/ea
Sweet potato latkes		2.95/ea
Applesauce for latkes		3.95/lb
Sour cream for latkes		3.95/lb
Tzimmes		9.95/lb
Matzo Stuffing		8.99/lb
Whipped potatoes		7.99/lb
Whipped sweet potatoes		7.99/lb
Sauteed spinach		15.99/lb
String beans amandine		8.99/lb
Steamed broccoli		7.99/lb
Grilled seasonal veggies		10.99/lb
Roasted beets mix		10.99/lb
Sauteed mushrooms		16.99/lb
Carrots with raisins		8.99/lb
Roasted red potatoes		7.99/lb
Grilled tricolor peppers		10.99/lb
Half pan iceberg salad		17.00/ea
Half pan mix greens salad		17.00/ea
Balsamic vinaigrette		3.25/lb
Ranch		4.25/lb
Russian		4.25/lb

ENTREES	how much	cost
Sliced brisket in a natural gravy		16.95/lb
Whole roasted chicken		9.95/ea
Stuffed Cabbage		4.95/ea
Sweet & Sour Meatballs		10.95/lb
Poached salmon - sauce on the side		18.95/lb
Matzo-fried chicken - gravy on the side		5.95/ea
Sliced roasted beef with gravy		11.95/lb
Sliced turkey breast with gravy		12.95/lb
Grilled chicken breasts - teriyaki glaze		5.95/ea
Grilled chicken breasts - honey glaze		5.95/ea
Grilled chicken breasts - garlic glaze		5.95/ea
Grilled chicken breasts - lemon glaze		5.95/ea
Matzo-fried chicken tenders		2.25/ea

MINA de PESAH (house specialty)	how many	cost
One layered pie serves 6-8		26.00

DESSERT	how many	cost
Flourless chocolate cake (with berries)		23.00/ea
Passover banana cake		20.00/ea
Passover brownies		2.95/ea
Jumbo macaroons		.75/ea
Chocolate dipped jumbo macaroons		.90/ea
Strawberry macaroons		.90/ea
Chocolate dipped strawberry macaroons		1.15/ea
Loaf cake (circle one) Vanilla, chocolate		10.95/ea
Loaf cake (circle one) Honey, marble		10.95/ea
Chocolate covered matzo		14.95/lb
Chocolate covered matzo with nuts		15.95/lb
Chocolate layered matzo cake		23.00/ea
Passover Cheesecake		26.00/ea
Passover Chocolate Chip Cookies		18.00/dz
Fruit salad		6.95/lb

NOTES/REQUESTS;