

FRIDAY, APRIL 15TH 1ST SEDER

SEDER PLATE

DINNER

APPETIZER

DIPS
MORROCAN STYLE SALMON
ON A BED OF PESACH COUSCOUS
GEFILTA FISH & CHREIN

SOUP

TRADITIONAL CHICKEN SOUP MATZO BALLS

ENTRÉE

CLASSIC BRAISED BRISKET AU JUS
FRENCH CONFIT GARLIC HERB CHICKEN
SERVED WITH:
POTATO KUGEL
APPLE CHERRY CRISP
ROASTED CAULIFLOWER

KID'S

GEFILTA FISH & CHREIN
CHICKEN SOUP WITH MATZO BALLS
SCHNITZEL FINGERS
POTATO KUGEL

DESSERT

DOUBLE CHOCOLATE SOUFFLE





LUNCH

KIDDUSH TABLE

DIPS
PICKLES
COLE SLAW
EGG SALAD
ASSORTED HERRING & CRACKERS

ENTRÉE

CHOLENT
SCHNITZEL
PESTO GRILLED PARGIYOT
HOT PASTRAMI
OVERNIGHT KUGEL
ROASTED VEGETABLE MEDLEY

KID'S

EGG SALAD
SCHNITZEL
COLD CUTS
OVERNIGHT KUGEL

DESSERT

HAZELNUT MOUSSE DOME





SHABBOS, APRIL 16TH 2ND SEDER

SEDER PLATE

DINNER

APPETIZER

PESTO SALMON SKEWERS
WITH PARSNIP PUREE

SOUP

ZUCCHINI HERB SOUP

ENTRÉE

HONEY MUSTARD GLAZED CORNED BEEF PAN SEARED CHICKEN MARSALA MUSHROOM WHITE WINE DEMI GLAZE SERVED WITH:

CREAMY MASHED YUKON GOLD POTATOES & BROCCOLI KUGEL

KID'S

SWEET N' SOUR MEATBALLS ZUCCHINI HERB SOUP CRUSTED CHICKEN TENDERS CREAMY MASHED POTATOES

DESSERT

CHOCOLATE CHIP SOUFFLE





LUNCH

APPETIZER

SHITAKE MUSHROOM GNOCCHI IN SHERRY REDUCTION

ENTRÉE

MARINATED CUBED MINUTE STEAK SKEWERS
HERB BREADED DARK CHICKEN CUTLETS
SERVED WITH:
PINEAPPLE SOUFFLE
& HERB ORZO

KID'S

GRILLED BEEF SLIDERS
PESACH ORZO
PINEAPPLE SOUFFLE

DESSERT

LEMON MERINGUE TART







DINNER

APPETIZER

BBQ PULLED BEEF HASH

SOUP

BUTTERNUT SQUASH SOUP

ENTRÉE

OVERNIGHT HICKORY SMOKED BRISKET ROASTED FRENCH CUT CHICKEN BREAST SERVED WITH: CAULIFLOWER POPCORN & BUTTERNUT SQUASH SOUFFLE

KID'S

BUTTERNUT SQUASH SOUP GRILLED HOT DOG ROASTED CHICKEN HASH BROWNS

DESSERT

RICH BELGIAN CHOCOLATE CAKE





TUESDAY, APRIL 19TH CHOL HAMOED

DINNER

APPETIZER

SWEET N' SOUR MEATBALLS OVER SPAGHETTI SQUASH

SOUP

BEEF FLANKEN VEGETABLE SOUP

ENTRÉE

GARLIC SOY GRILLED LONDON BROIL
GRILLED DARK CHICKEN CUTLETS
SERVED WITH:
HERB ROASTED SWEET POTATO WEDGES

HERB ROASTED SWEET POTATO WEDGES & ROASTED GARLIC BROCCOLI

KID'S

SWEET N' SOUR MEATBALLS
BEEF FLANKEN VEGETABLE SOUP
CHICKEN NUGGETS
ROASTED SWEET POTATOES

DESSERT

PECAN PIE TART





WEDNESDAY, APRIL 20TH CHOL HAMOED

DINNER

APPETIZER

BEEF KUFTA

OVER CAULIFLOWER RICE

SOUP

CREAMY POTATO LEEK SOUP

ENTRÉE

SUCCULENT PEPPER STEAK
KOREAN STYLE CHICKEN
IN A "SOY" GLAZE
SERVED WITH:
ROSEMARY CUBED YUKON POTATOES
& HOMEMADE RATATOUILLE

KID'S

CREAMY POTATO LEEK SOUP
CHICKEN POPPERS
CUBED YUKON POTATOES

DESSERT

TIRAMISU







DINNER

APPETIZER

TOMATO HERB BATTERED TILAPIA

SOUP

HEARTY MUSHROOM SOUP

ENTRÉE

BBQ BRAISED SPARE RIBS
STUFFED AIRLINE CHICKEN
SERVED WITH:
ROASTED ROOT VEGETABLES
& CAULIFLOWER MASH

KID'S

FISH STICKS
HEARTY MUSHROOM SOUP
CHICKEN NUGGETS
ROASTED POTATOES

DESSERT

OPERA DESSERT







LUNCH

APPETIZER

BEEF EGG ROLLS SWEET N' SOUR DIPPING SAUCE

ENTRÉE

GRILLED RIB EYE STEAK
HONEY GARLIC STUFFED CHICKEN BREAST
SMASHED YUKON GOLD POTATOES
& ROASTED BROCCOLI

KID'S

BEEF EGG ROLLS
CHICKEN DRUMSTICKS
SMASHED YUKON GOLD POTATOES

DESSERT

BLUEBERRY SHORTCAKE BAR







DINNER

APPETIZER

DILL GLAZED SALMON GEFILTA FISH & CHREIN

SOUP

CLASSIC CHICKEN SOUP MATZO BALLS

ENTRÉE

SWEET ONION BRAISED FRENCH ROAST
STUFFED CAPON
WITH PESTO SPINACH
SERVED WITH:
POTATO KUGEL
HONEY GLAZED ROASTED CARROTS

KID'S

GEFILTA FISH & CHREIN
CHICKEN MATZO BALL SOUP
CRUSTED CHICKEN TENDERS
SWEET & SOUR COCKTAIL FRANKS
POTATO KUGEL

DESSERT

INDIVIDUAL S'MORES DESSERT



LUNCH

APPETIZER

DIPS
PICKLES
COLE SLAW
EGG SALAD
ASSORTED HERRING & CRACKERS

ENTRÉE

YAPCHIK
SCHNITZEL
HERB GRILLED CHICKEN CUTLETS
LAMB SHOULDER ROAST
SWEET NOODLE KUGEL
GRILLED VEGETABLES

KID'S

EGG SALAD YAPCHIK SCHNITZEL SWEET NOODLE KUGEL

DESSERT

NAPOLEON TART

