

CRAFTED  
GOURMET

# PESACH MENU

FRIDAY, APRIL 15TH  
1ST SEDER

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## 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



SHABBOS, APRIL 16TH

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# PESACH MENU

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## 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



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# PESACH MENU

SHABBOS, APRIL 16TH  
2ND SEDER

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## 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



SUNDAY, APRIL 17TH

CRAFTED  
GOURMET

# PESACH MENU

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## 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

