

Passover Menu 2024

\$75.00 PER PERSON

\$95.00 PER PERSON FOR KOSHER

(8-person minimum)



Main Course

CHOOSE ONE

BEEF BRISKET

braised beef with roasted root vegetables in a rich beef sauce with crispy potato pancakes

WILD MUSHROOM-ENCRUSTED SALMON

grilled Norwegian salmon with wild forest mushrooms, baby new potatoes, sun-dried tomato ragout

ROASTED LEMON-THYME CHICKEN

roasted breast of free-range chicken, Meyer lemon, lemon zest, grilled broccolini, lemon-thyme beurre blanc

Starch

CHOOSE ONE

SKILLET ROASTED POTATOES

with garlic-roasted artichokes and onions

APRICOT NOODLE MATZO KUGEL

egg noodle casserole

Vegetables

CHOOSE ONE

ROASTED BABY CARROTS

dressed in harissa and honey

HARICOT VERT

steamed haricot vert with red and yellow tomatoes, and Kalamata olives in an olive vinaigrette

Salad

CHOOSE ONE

GARDEN CHICKPEA

mixed mesclun greens, matchstick carrots, zucchini, red radish, and chickpeas, in a tomato-cumin vinaigrette

ARUGULA ALMOND SALAD

baby organic arugula greens with spiced Marcona almonds, ruby red grapefruit and navel oranges tossed in a champagne vinaigrette

Dessert

CHOOSE ONE

DARK CHOCOLATE-COVERED MATZO

traditional matzo covered in delicious dark chocolate with a flavorful crumble of pomegranate, pistachio, and orange zest

FLOURLESS CHOCOLATE CAKE

rich flourless chocolate cake with old-fashioned dark chocolate mousse and crowned with fresh raspberries

PASSOVER STRAWBERRY SHORTCAKE

traditional shortcake with fresh strawberries

CHEESECAKE

with a matzo crust

Passover Sides

SEDER PLATE

shank bone, roasted egg, charoset, horseradish root, and parsley

\$23.00 each, plate not included

GEFILTE FISH

With red horseradish

\$9.50 per person

MATZO BALL SOUP

Matzo dumplings in a rich chicken broth with carrots and snipped dill

\$9.00 per person

CHAROSET

traditional apples, walnuts, and cinnamon

\$9.50 per quart



Contact Our Team Today!

info@catering.com

(703) 519-3500

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