

PASSOVER MENU 2024

Order by Monday, April 15th for pickup on Sunday, April 21st or Tuesday, April 23rd

OUR TRADITIONAL SEDER PLATE

1 Plate Serves 4-6 People

Parsley | Salt Water | Haroset | Horseradish Lamb Shank Bone | Roasted Egg | \$24

SALAD

Mixed Greens

Balsamic Vinegar & Olive Oil | \$5/person

APPETIZERS

Chicken Consommé

Housemade Matzoh Balls (2) | \$15/quart Extra Matzoh Balls: \$2/each

Mushroom Bisque

Gluten Free & Dairy Free | \$12/quart

House Made Gefilte Fish

Grated Horseradish | \$12/person

Mezze Plate

Roasted Garlic Hummus | Eggplant Zaalouk Israeli Salad | Kalamata Olives | Heirloom Carrot Crudite | \$24 (serves 4)

Crisp Spring Vegetable Crudite

Basil Aioli Dip | \$5 / person

House Made Haroset

Apples & Walnuts | \$9 / pint

Freshly Grated Horseradish

\$7 / half pint

ENTRÉES

Includes 1 entrée & 2 accompaniments (priced per person)

Braised Brisket of Grass Fed Beef | Root Vegetables | \$26

Roasted All Natural Turkey Breast | Pan Jus | \$24

Herb Roasted Murray's Chicken Breast | \$23

Whole Roasted Campanelli's Chicken | \$36

Atlantic Salmon Roulade | Tomato & Basil Confit | \$24

Spring Vegetable Napoleon | Spring Vegetable Fricassee | Tomato Confit | Spun Tofu | \$21

ACCOMPANIMENTS

Choose Two: (A la Carte: \$14/lb | serves 2-3 people)

Olive Oil Whipped Potatoes Potato Kugel

Apricot-Carrot Tzimmes Roasted Spring Vegetables

Roasted Red Bliss Potatoes Herbed Asparagus

Potato Pancakes

Choice of Sour Cream or Apple Butter | \$3 ea.

DESSERTS

Flourless Chocolate Torte | \$60 (serves 10) | \$7.25 / slice

Main Course Pie | Layers of NY Cheesecake | Dark Chocolate Cheesecake | Milk Choc. Mousse | Crushed Walnut Crust | \$7.25 / slice

Coconut Macaroons | \$12 / half dozen

Belgian Chocolate Dipped Macaroons | \$14 / half dozen

Semi Sweet Chocolate Dipped Matzoh | \$9 / half lb

Salted Caramel Matzoh | \$9 / half lb

ORDERS

Place orders online at maincoursecatering.com

Pickup is available Sunday, April 21st from 12-6pm or Tuesday, April 23rd from 2-6pm