

PASSOVER

DINNER MENU

Seder Ceremonial Plate

Charoses, Horseradish, Roasted Shank Bone, Parsley, Hard Boiled Egg & Salt Water

Gefilte Fish With Horseradish & Carrot Curl

Matzo Ball Soup

Renaissance Garden Salad with choice of two dressings:
French, Thousand Island, Creamy Garlic, Ranch or Vinaigrette

Entrée (select one)

Roasted Chicken

Roast Brisket of Beef

Baked Whitefish served with lemon wedges

Oven Brownd Potatoes, Tzimmis, Roasted Carrots & Asparagus, Matzo

Dessert (select one)

Sherbet with Macaroons

Flourless Chocolate Cake

Freshly Brewed Coffee, Herbal Tea, Decaffeinated Coffee

Adults \$ 55.00 per person

Children (6 -12 yrs) \$ 27.95 per person

Toddlers (3 - 5 yrs) \$ 17.00 per person

(Toddlers Meals: Matzo Ball Soup, Chicken Leg, Potato & Dessert)

Minimum of 25 People, if group is less than 25 People a service charge of \$100 will apply

If client provides their own wine, a \$25.00 per bottle corkage will apply

(All Prices are Subject to 24% Service Charge and 9.75% Tax)