

Silver Spoon Catering

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OUR HOMEMADE PASSOVER MENU 2017

Please place orders by Tuesday, April 4th Pick-up AM Monday,
April 10th

* Orders start at \$400

Appetizers/Starters

Thymed Chicken Soup with Vegetables (serves 4) / 9.00 qt.

Silver Spoon Authentic Matzo Balls and Herbs / 30.00 dz.

Sliced Gefilte Fish Terrine \$28/lbs.

Matzo Ratatouille "Rollatini" / 64.00 per 8 pcs.

Chicken Matzo Fingers / 16.00 per lb.

Our Charoset (Walnuts, Apples, Wine) Chopped to perfection / 22.00 Pint

Mesclun Greens, Goat Cheese, Dried Cranberries, Walnuts, Fig Balsamic
\$48 (Serves 6-8)

Entrees (Serves 6)

Chicken L'Orange, Caramelized Shallots and Rosemary/ 80.00

Mediterranean Grilled Chicken Breast, Olives and Sun Dried Tomatoes / 96

Chicken Breasts with Mushroom Herb Stuffing and Apricot Glaze / 120

Braised Brisket, Roasted Shallot, or Portabella Sauce / 120

Herb Crusted Rack of Lamb with Au Jus and Mint Jelly / 44.00 per rack

Whole Roasted Filet Mignon, Horseradish-Mustard Aioli / 40.00 per lb.

Accompaniments (2 lbs. Serves 8)

Julienne Vegetables Medley with Fresh Herbs / 42.00

Duet of White and Green Asparagus with Roasted Garlic / 48.00

Carrot & Sweet Potato Tzimmes, Dried Fruits / 46.00

Potato-Onion or Vegetable Matzo Kugel (3lb) / 40.00

Stuffing of Vegetables, Farfel and Herbs (3lb) / 40.00

Gratin of Potatoes with Chipotle and Cream / 48.00

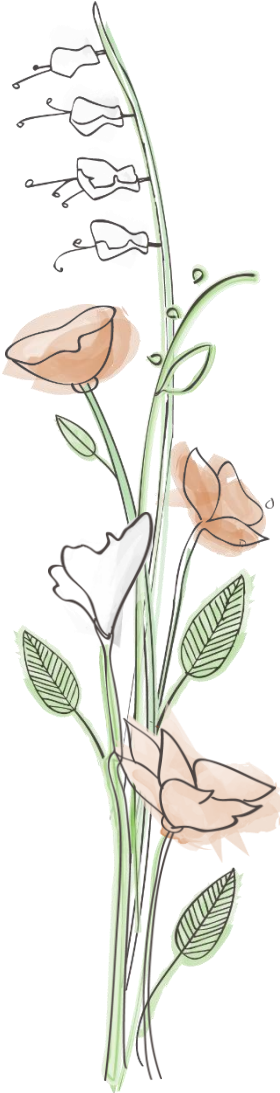
French Green Beans with Toasted Almonds / 42.00

Desserts

Dark Chocolate Coconut Macaroons / 18.00 per lb.

Matzo Crunch Brittle-White and Dark Chocolate / 18.00 per lb.

Flourless Chocolate Cake (6") / 28.00



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Sample Passover Seder Menu

Starters

- Chopped Liver, Celery and Carrots, and Matzah Crackers
- Our Signature Matzah Asparagus Crisp

Appetizers

Matzah Ball Chicken Soup with a touch of Dill

Homemade Gefilte Fish on Mesclun Greens Carrots Beet Chips and Horseradish

Entree

Herb Roasted Chicken with Caramelized Onions and Orange Zest

Seared 1st Cut Brisket, Roasted Tomato and Shallot Sauce

Oven Harvest Roasted Vegetables:

French Green Beans, Baby Carrots, Caramelized Pearl Onions

Matzah Kugel with Shiitake Mushrooms

Roasted Fingerling & Red Bliss Potatoes with Rosemary & Thyme

Matzo Chicken Schnitzel Fingers (Kids)

Dessert Plates

Coconut Macaroons, Candied Matzo Brittle, Lemon Meringues

Flourless Chocolate Cake

\$85/person, Minimum 12 guests.