

Silver Spoon Catering

PASSOVER MENU 2018

Please place orders by Monday, March 26

Appetizers/Starters

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

Silver Spoon Authentic Matzo Balls and Herbs / 30.00 dz.

Dilled Salmon Gefilte Fish Terrine / 26/lbs.

Our Signature Matzah "3 Cheese" Lasagna / 24 (Serves 4-6)

Chicken Matzo Spears / 12.00 per lb.

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

Mesclun Greens, Goat Cheese, Dried Cranberries, Walnuts, Fig Balsamic Dressing
\$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

Pistachio Crusted Chicken Breasts, Lemon Horseradish Sauce / 96

Cornish Game Hens, Vegetable Mushroom Stuffing, Bing Cherry Sauce / 90

Braised Brisket, Roasted Shallot, or Portabella Sauce / 120

Accompaniments (2 lbs. Serves 6-8)

Julienne Vegetables Medley with Fresh Thyme / 42.00

Roasted Vegetable Medley / 42

Baby Carrots, Cremini mushrooms, Haricot vert,

Carrot & Sweet Potato Tzimmes, Dried Fruits / 38

Classic Potato-Onion or Vegetable Matzo Kugel / 38

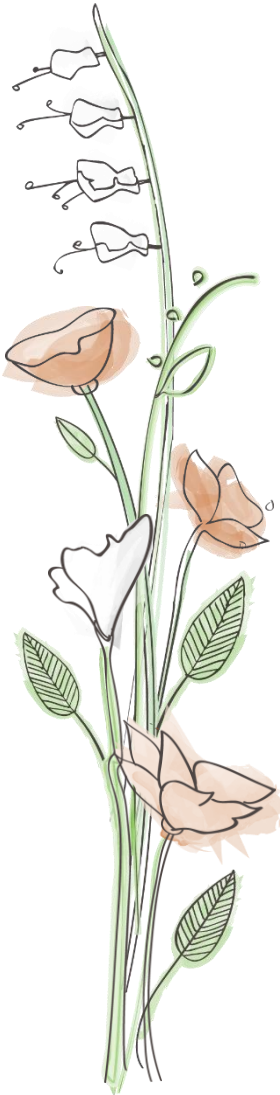
French Green Beans with Toasted Almonds / 42

Desserts

Chocolate Coconut Macaroons / 18 per lb.

Matzo Crunch Brittle-White and Dark Chocolate / 18 per lb.

Flourless Chocolate Cake (6") / 28



Silver Spoon Catering

Sample Passover Seder Menu #1

Elaborate Raw Crudité with Overflowing Kale,
Beautifully Garnished with Flowering Vegetables
Ratatouille Dip, Chopped Liver and Matzah Crackers

Appetizers

Matzah Ball Chicken Soup with a touch of Dill

Entree

Herb Roasted Chicken with Caramelized Onions and Orange Zest

Roasted Vegetable Medley
Baby Carrots, Cremini Mushrooms, Haricot vert,

Matzah Vegetable Wild Mushroom Kugel

Roasted Fingerling & Red Bliss Potatoes with Rosemary & Thyme

Matzo Chicken Schnitzel Fingers

Dessert Plates

Coconut Macaroons, Candied Matzo Brittle, Lemon Meringues

\$55/person, Minimum 12 guests.

Silver Spoon Catering

Sample Passover Seder Menu #2

Starters

Our Signature Matzah Asparagus Crisp
Skewered Beef and Lamb Meatballs, Sweet and Sour Sauce

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 Vegetable 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