

SILVER SPOON CATERING
200 East Main Street, Mount Kisco, NY 10549 (914) 241-0955
SilverSpoonCateringNY.com
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PASSOVER MENU 2019

Please place orders by Monday, April 15th

Appetizers/Starters

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

Silver Spoon Authentic Matzo Balls and Herbs / 30.00 dz.

Our Homemade Gefilte Fish (Trio of Fresh Carp, Whitefish and Pike) \$8 each

The Signature Matzah "3 Cheese" Lasagna / 28 (Serves 4-6)

Chicken Matzo Tender Spears / 18 per lb. (about 10 per tray)

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 6-8)

Chicken L'Orange, Caramelized Shallots & Rosemary/ 80.00

Mediterranean Grilled Chicken Breast, Olives and Sun Dried Tomatoes / 108

Stuffed Chicken Breast with Mushroom Matzah Stuffing / 116
Bing Cherry Sauce

Pistachio Crusted Chicken Breasts, Lemon Horseradish Sauce / 108

Braised Brisket, Roasted Shallot, or Portabella Sauce / 128 (3 Lbs.)

Accompaniments (2 lbs. Serves 6-8)

Julienne Vegetables Medley with Fresh Thyme / 48

Roasted Vegetable Medley / 48

Baby Carrots, Cremini mushrooms, Haricot vert,

Carrot & Sweet Potato Tzimmes, Dried Fruits / 42

Classic Potato-Onion or Vegetable Matzo Kugel / 42

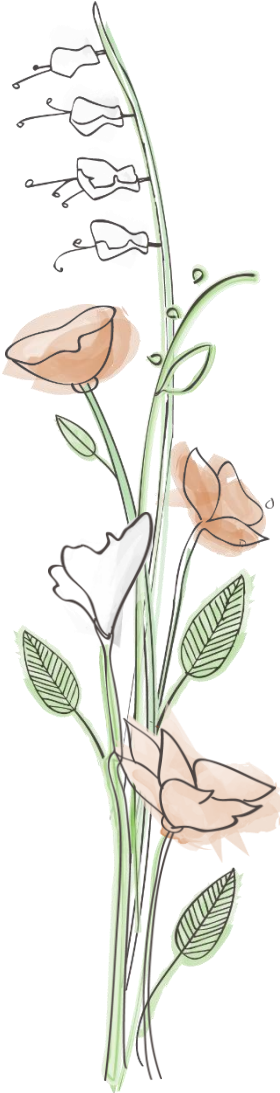
French Green Beans with Toasted Almonds / 48

Desserts

Chocolate Coconut Macaroons / 18 per lb.

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

Flourless Chocolate Cake (6") / 30



Silver Spoon Catering

Pre-Fixe Passover Seder

Starters

Our Signature Matzah Asparagus Crisp

Elaborate Raw Crudité in wicker basket,
Beautifully Garnished with Flowering Vegetables
Ratatouille Vegetable Dip

Seder Plate: Charoset, Horseradish, Parsley, Shank Bone

Appetizers

Matzah Ball Chicken Soup with a touch of Dill

Gefilte Fish on Mesclun Greens: Carrots, Beet Chips and Horseradish

Entree

Herb Roasted Chicken with Caramelized Shallots, Rosemary 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, Flourless Brownies

\$90/person, Minimum 12 guests