



Traditional Seder Plates offered

Gefilte Fish with Beet Horseradish on plate with additional white for the table.

Chicken Soup with Matzo Balls with bruniose vegetables and minced chicken

Traditional Borscht with corn beef and cabbage

Chicken Kiev with a bubbly herb and chive filling

Oven Roasted HERB Chicken

Roasted Salmon filet with pesto and tomato coulis

Traditional Brisket

Roast leg of Lamb with rosemary and garlic Jus

Potato Kugel with zucchini and summer squash

Sweet and white potato Rosti

Asparagus sauté or French green bean almandine

Gaulfrette cut carrots in a organic honey and dill glaze

Dessert-

Apple matzo struddle

Flourless chocolate torte with Parve raspberry ice cream