

Passover Menu

Appetizers & First Course

Dips & spreads - sun dried tomato hummous, broccoli wasabi (low fat), smoked eggplant & tomato, or raita dip made with clotted yogurt
Chicken soup with mixed vegetables & tiny matzo balls
Asian inspired vegetable broth with julienned vegetables & enoki mushrooms
Salmon gefilte fish - sweet or salt & pepper, with creamy horseradish dill sauce or fresh beet horseradish (can also be made with ground almond instead of matzo – 7 days advance notice please)
Potato latkes with sauteed apple sauce

Mains - Meats, Fish, Vegetarian

Barbecue braised Angus brisket in a vegetable & beer sauce
Boned & rolled turkey stuffed with Cointreau infused fresh & dried fruits
Lamb shanks slow cooked in red wine, tomatoes & caramelized onions
Lemon soy chicken breasts smothered in shiitake mushrooms
Individual salmon roulades with dill butter wrapped with a leek
Salmon “Shepherd’s Pie” - chunks of salmon & braised celery topped with creamy mashed potatoes
Eggplant parmigiana - thin slices of oven roasted eggplant layered with tomato sauce & fresh parmesan cheese
Mixed vegetable, mushroom & cheese matzo lasagna
Zucchini & feta rice frittata topped with chevre

Sides

Roasted red & yellow beets with caramelized onions
Sauteed baby spinach with sun dried tomatoes, black olives & pepitas
Roasted root vegetables with baby potatoes
Mixed vegetable bouquet
Charoset salad - diced apples, walnuts, and raisins with cinnamon & red wine

Dessert

Flourless chocolate cake
Orange or lemon sponge cake
Dinah’s “Jello” - jelled raspberries in raspberry juice
Lemon yogurt blueberry parfait
Various meringues

(Please allow 3 days notice - Dietary requests welcome)