



kosherprivatechef

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# Pesach Menu Options

Everything available in 9x13 tin and deep square tin sizes

## SOUPS

- Chicken Soup
- Hearty Vegetable
- Butternut Squash
- Cabbage Beef
- Potato Leek
- Tomato Farfel
- French Onion
- Fruit Soup

### Accompaniments:

- Matzah Balls
- Crepe Noodles
- Broccoli Kugel
- Cauliflower Kugel
- Potato Kugel
- Potato & Meat Yapsach
- Apple Kugel
- Yerushalmi Kugel

## KUGELS

## VEGETABLES & SIDES

- Zucchini In Tomato Sauce
- Vegetable Medley
- Roasted Root Vegetables
- Ratatouille
- Sweet Potato Fries
- Battered Cauliflower
- Sauteed Button Mushrooms
- Creamed Spinach
- Popcorn Cauliflower
- Honey Glazed Carrots
- Garlic Sauteed Broccoli
- Pesach Mushroom Farfel
- Candied Sweet Potatoes
- Homestyle Mashed Potatoes
- Lyonnaise Potatoes *(Sliced seasoned potato w/ fried onions)*
- Cabbage and Noodles
- Roasted Potatoes

## CREPES

- Potato Fried Onion
- Brisket & Mashed Potato
- Cream Of Chicken
- Available with mushroom gravy*

## FISH ENTREES

- Homemade Gefilte Fish
- Moroccan Tilapia
- Tilapia In Lemon Sauce
- Grilled or baked salmon
- Tuna And Vegetable Croquettes
- Fried Flounder or Tilapia



## VEAL

**Veal Marsala** Thinly pounded veal, sauteed in marsala wine w/ garlic, onions, herbs & mushrooms

**Veal Blanquette** Veal stew simmered w/ root vegetables & mushrooms in a creamy gravy

**Stuffed Breast of Veal** Slow cooked and stuffed with meat & vegetables, caramelized with apricot glaze

**BBQ Veal Ribs** Boiled then slow cooked in a delicious homemade tangy barbeque sauce

**Grilled Veal Chops** Marinated & grilled

## CHICKEN ENTREES

**Chicken Marsala** Sauteed with marsala wine, shallots & mushrooms

**Apricot Chicken** Glazed with puree of apricots

**Herb Grilled Chicken** Marinated in assorted herbs & charbroiled

**Chicken Shnitzel** Crumb coating, lightly fried

**Honey BBQ Wings** Sweet & spicy wings

**Chinese Chicken Stir Fry** Pan seared slices of chicken breast w/ red peppers, carrots, & broccoli in a light brown sauce

**Marinated Chicken Kabobs** Cubes of chicken, seasoned & skewered grilled & glazed

**Baby Chicken Shawarma** Mid-Eastern spiced & thinly sliced

**Cranberry Cornish Hens** Stuffed & glazed with sweet cranberry sauce or apricot glaze

**Chicken Nuggets** Perfect for kids! Breaded & crispy!

**Hot Chicken Poppers** Spicy boneless nuggets

**Stuffed Chicken Capon** Boneless baby chicken with vegetable stuffing

**"Sesame" Chicken** Boneless chicken in sweet and sour sauce



# MEAT ENTREES & DUCK TURKEY

**Turkey Shwarma** Spiced w/ Mediterranean blend, & cilantro, sliced thin

**Glazed Turkey Roast** Slow cooked, covered in a sweet honey glaze

**Turkey Meatballs**

**Duck L'orange** Orange glazed, crispy & delicious

**Meatballs** In marinara or Swedish style sauce

**Boneless Bbq Beef** Tender chunks of beef in a rich bbq sauce

**Pepper Steak** Thinly sliced steak w/ onions, red & green peppers in a light brown sauce

**Candied Corned Beef Brisket** Oven roasted & thinly sliced with a maple honey-mustard sauce

**Broiled Mini Hamburgers** (Sliders) Seasoned well & broiled

**Minute Roast** Slow cooked until very soft, garnished w/ carrot & sweet potatoes

**Traditional Beef Brisket** Sliced and rolled in a rich brown gravy

**Tongue Polonaise** Cooked in a delicious pineapple apricot or wine sauce

**Garlic Beef Cheeks** Tender pieces of meat, marinated in garlic sauce & roasted

**Homestyle Hungarian Stuffed Cabbage** In a sweet & sour sauce

**Boiled Flanken** Traditional, fork tender & delicately flavored

**Glazed Cocktail Franks** Perfect for kids, sweet & tangy miniature hot dogs

**Frank Goulash** Mini cocktail franks in gravy w/ potatoes & onions

**Grilled Rib Steaks** Juicy & tender

**Chulent** Made with meat, potatoes & Pesach farfel





# MENU GUIDE

### FIRST SEDER NIGHT (Fri 4/22)

Adults \_\_\_ Kids \_\_\_  
First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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### FIRST DAY LUNCH (Shabbat 4/23)

Adults \_\_\_ Kids \_\_\_  
First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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### SECOND SEDER (Sat Night 4/23)

Adults \_\_\_ Kids \_\_\_  
First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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**DIRECTIONS:** Review the menu & advise us on how many guests you will be serving. We will then provide a price based on menu size/amount of guests. (Ingredients are charged separately)  
Approve menu and price. Credit card info is taken to pay for ingredients.  
Payment is due at time of menu confirmation.

### SECOND DAY LUNCH (Sun 4/24)

Adults \_\_\_ Kids \_\_\_  
First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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### CHOL HAMOED (Mon 4/25)

Adults \_\_\_ Kids \_\_\_

Lunch:

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Dinner:

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### CHOL HAMOED

Adults \_\_\_ Kids \_\_\_

Lunch:

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### CHOL HAMOED (Tues 4/26)

Adults \_\_\_ Kids \_\_\_

Lunch:

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Dinner:

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### CHOL HAMOED (Fri)

Adults \_\_\_ Kids \_\_\_

Lunch:

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# MENU GUIDE

**CHOL HAMOED** (Wed 4/27)

Adults \_\_\_ Kids \_\_\_

Lunch:

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Dinner:

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**CHOL HAMOED** (Thurs 4/9)

Adults \_\_\_ Kids \_\_\_

Lunch:

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**EREV YOM TOV** (Thurs 4/28)

Adults \_\_\_ Kids \_\_\_

First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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**FRIDAY YOM TOV LUNCH**

(Fri 4/29)

Adults \_\_\_ Kids \_\_\_

First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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**FRIDAY NIGHT** (4/30)

Adults \_\_\_ Kids \_\_\_

First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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**SHABBAT LUNCH** (4/31)

Adults \_\_\_ Kids \_\_\_

First Course/Appetizer:

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Second Course:

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Entree:

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Side Dishes:

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Dessert:

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