

# Passover Menu 2026

## Passover Traditional Dinner

Seder Plate Ingredients

Traditional Charoset  
apples, walnuts, cinnamon, sweet Passover wine

Chicken Broth & Matzo Balls

Grilled Boneless Breast of Capon with  
Tomato Chutney

Red Bliss Potatoes, Carrots & Onions

Roasted Asparagus

Flourless Chocolate Cake

**\$325, serves 10**

## Passover Vegan Dinner

Vegan Seder Plate Ingredients

Carrot & Ginger Soup with Coconut Milk

Vegan Shepherd's Pie with Mashed Potato Crust

Roasted Asparagus

Dashing Chocolate Dipped Strawberries

**\$150, serves 5**

### STARTERS

**Seder Plate Ingredients** \$16

roasted lamb bone, roasted hard  
boiled egg, parsley, horseradish  
root, traditional charoset

**Vegan Seder Plate Ingredients** \$12.50

parsley, charoset, horseradish, roasted red  
beet, boiled round potato

**Traditional Charoset** \$8

apples, walnuts, cinnamon, sweet  
Passover wine, price per pint

**Turkish Charoset** \$15

dates, prunes, apricots, almonds,  
sweet Passover wine,  
price per 1/2 pint

**Gefilte Fish** \$6

carrot & lettuce leaf garnish  
3 oz. portions

**Hard Boiled Eggs** \$2.25

organic whole eggs, peeled

**Chicken Broth** \$12  
price per quart

**Matzo Balls** \$24  
price per dozen

**Carrot & Ginger Soup** \$18  
coconut milk, vegan,  
price per quart

**Traditional Chopped Liver** \$9  
price per 1/2 pound

**Vegetarian Chopped Liver** \$9  
contains nuts, price per 1/2 pound



## ENTREES

**Tenderloin of Beef** \$200

seared & oven-ready  
roasted, carved & garnished | \$225  
1/2 pint horseradish cream sauce | \$6

**Traditional Beef Brisket** \$32

1st cut - beef gravy, price per pound

**Braised Short Rib** \$38

rosemary red wine demi glaze  
price per pound

**Glazed Corned Beef** \$32

price per pound

**Citrus-Honey Glazed Salmon** \$27.50

price per pound

**Baked Cod** \$18.50

Horseradish Matzo Meal Crust,  
Lemon Butter Sauce  
price per 6 oz. portion

**Grilled Boneless Capon Breast** \$13.50

1/2 pint tomato chutney | \$5

**Seared Chicken Breast with Preserved Lemon Chutney** \$13.50

**Vegan Shepherd's Pie** \$40

mashed potato crust, serves 5

## SAUCES

price per 1/2 pint

**Red Horseradish** \$5

**Tomato Chutney** \$5

**Horseradish Cream Sauce** \$6

**Corned Beef Glaze** \$6

**Beef Gravy** \$8 per 1 pint

## SALADS

**Mediterranean Salad** \$55

tomatoes, cucumbers, red peppers,  
onions, chick peas, fresh herbs & red  
wine vinaigrette; feta & kalamata olives  
on side, price per 3 lbs, vegetarian

**Spring Beet Salad**

arugula, red & gold beets, goat  
cheese, shaved radishes, toasted  
pistachios, sherry vinaigrette  
\$40, serves 5, \$75, serves 10

**Spring Wedge Salad**

iceberg, tomatoes, gorgonzola,  
confetti vegetables (carrots,  
zucchini, yellow squash)  
blue cheese dressing  
\$25, serves 4, \$45, serves 8



**SIDES**

serves 4-6 / serves 10

<b>Spring Vegetables</b>	\$18/36	<b>Roasted Asparagus</b>	\$18/36
asparagus, carrots, onions, cremini mushrooms, red peppers		<b>Haricot Vert with Mushrooms</b>	\$25/40
<b>Red Bliss Potatoes, Carrots &amp; Onions</b>	\$16/32	<b>Cauliflower Kugel</b>	\$25/40
<b>Mashed Yukon Gold Potatoes</b>	\$25/40	<b>Steamed Green Beans</b>	\$16/32
<b>Roasted Sweet Potatoes</b>	\$18/36		
apricot glaze			

**DESSERT**

<b>Matzo Brittle</b>	\$23	<b>Flourless Cream Cheese Brownies</b>	\$30
Triple Chocolate		price per dozen	
Salted Pistachio & Caramel		<b>Coconut Macaroons</b>	\$30
White Chocolate & Toffee		plain or dipped in chocolate,	
price per pound		price per dozen	
<b>Lemon Chiffon Pie</b>	\$30	<b>Raspberry Cheesecake Bites</b>	\$28
meringue pie shell filled with lemon cream		almond macaroon crust, price per dozen	
serves 8-10		<b>Almond Walnut Thumbprint Cookies</b>	\$24
<b>Dashing Chocolate Dipped Strawberries</b>	\$28	apricot preserves, price per dozen	
vegan, price per dozen		<b>Fruit Salad</b>	\$55
<b>8" Flourless Chocolate Cake</b>	\$50	serves 10	
serves 10			
<b>Pine Nut Roll (half)</b>	\$27		
diplomat cream & candied pine nuts			
serves 4-6			

**Menu available for pick up & delivery March 31<sup>st</sup> - April 9th.**

**Please note that orders for March 31 & April 1 may sell out early.**



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