THE CLASSIC CATERING PEOPLE

Passover Menu 2024

Passover Traditional Dinner

Seder Plate Ingredients

Traditional Charoset
apples, walnuts, cinnamon, sweet Passover wine

Chicken Broth & Matzoh Balls

Grilled Boneless Breast of Capon with
Tomato Chutney

Red Bliss Potatoes, Carrots & Onions

Roasted Asparagus

Flourless Chocolate Cake

$300, serves 10

Passover Vegan Dinner

Vegan Seder Plate Ingredients

Italian Spring Vegetable Soup

Vegan Shepherd's Pie with Mashed Potato Crust

Roasted Asparagus

Dashing Chocolate Dipped Strawberries

$150, serves 5

suggested add-on:
Joan Nathan's Maror Salad
arugula, mesclun mix, fennel, chicory, herbs, lemon,
cayenne, lemon vinaigrette | $32.50

STARTERS

Seder Plate Ingredients — $15
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 — $5.50
carrot & lettuce leaf garnish 3 oz. portions

Hard Boiled Eggs — $1.25
organic, whole eggs, peeled

Chicken Broth — $12
price per quart

Matzo Balls — $21
price per dozen

Italian Spring Vegetable Soup — $18
leeks, potatoes, peas
vegan, price per quart

Traditional Chopped Liver — $8
price per 1/2 pound

Vegetarian Chopped Liver — $8
contains nuts, price per 1/2 pound

ENTREES

Tenderloin of Beef — $200
seared & oven-ready
roasted, carved & garnished | $225
horseradish cream sauce - $6 - 1/2 pint

Traditional Beef Brisket — $32
1st cut - beef gravy, price per pound

Braised Short Rib — $37
spring rhubarb demi sauce
price per pound

Glazed Corned Beef — $32
price per pound

Citrus Salmon — $27.50
price per pound

Baked Cod — $16.50
cherry tomatoes, onions, capers, herbs
price per 6 oz. portion

Grilled Boneless Capon Breast — $12
tomato chutney - $5 / 1/2 pint

Chicken Breast with Spinach, Artichokes and Sundried Tomatoes, Banyul Vinegar Glaze (Wing Tip) — $12

Sephardic Falafel — $40
15 falafel, turmeric hummus, tahini

SAUCES

price per 1/2 pint

Red Horseradish	$5
Tomato Chutney	$5
Apricot Chutney	$5
Salsa Verde	$5
Horseradish Cream Sauce	$6
Corned Beef Glaze	$6
Beef Gravy	$8 per 1 pint

SALADS

Mediterranean Salad — $50
tomatoes, cucumbers, red peppers, onions, chick peas, fresh herbs & red wine vinaigrette; feta & kalamata olives on side, price per 3 lbs vegetarian

Spring Strawberry Salad
spring greens, goat cheese, strawberry, celery, basil vinaigrette, vegetarian
$35, serves 5, 65, serves 10

Joan Nathan's Maror Salad
arugula, mesclun mix, fennel, chicory, herbs, lemon, cayenne, lemon vinaigrette, vegan
$32.50, serves 5, $60, serves 10

SIDES

serves 4-6 / serves 10

Roasted Vegetables	$18/36
asparagus, carrots, cauliflower, onions, cremini mushrooms, red peppers	
Red Bliss Potatoes, Carrots & Onions	$16/32
Mashed Yukon Gold Potatoes	$20/40
Roasted Sweet Potatoes	$18/36
miso-tahini sauce	

Roasted Asparagus	$18/36
Coconut Ginger Carrot "Rice"	$18/36
does not contain rice	
Haricot Vert with Mushrooms	$18/36
Cauliflower Kugel	$20/40
Steamed Green Beans	$16/32

DESSERT

Matzo Brittle	$22.50
Triple Chocolate	
Raspberry Almond	
White Chocolate & Toffee	
price per pound	
Lemon Chiffon Pie	$28
meringue pie shell filled with lemon cream	
serves 8-10	
Dashing Chocolate Dipped Strawberries	$28
vegan, price per dozen	
10" Flourless Chocolate Cake	$50
serves 10	
Pine Nut Roll (half)	$26
diplomat cream & candied pine nuts	
serves 4-6	

Sans Rival Pinwheels	$26
almond meringue, French buttercream, crushed cashews, price per dozen	
Coconut Macaroons	$30
plain or dipped in chocolate, price per dozen	
Pistachio Opera Cake Bites	$30
price per dozen	
Cafe Au Lait Cheesecake Bites	$24
almond macaroon crust, price per dozen	
Almond Macaron Sandwiches	$24
apricot filling, price per dozen	
Berry Coulis	$6
price per 1/2 pint	
Fruit Salad	$55
serves 10	

Menu available for pick up & delivery April 21st ‒ 30th.
Please note that orders for April 21 ‒ 22 may sell out early.

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