

# Passover Menu 2025

## 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**

suggested add-on:

Joan Nathan's Maror Salad

arugula, mesclun mix, fennel, chicory, herbs, lemon,  
cayenne, lemon vinaigrette | \$35

### 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  
spring rhubarb demi sauce  
price per pound
- Glazed Corned Beef** \$32  
price per pound
- Citrus-Honey Glazed Salmon** \$27.50  
price per pound

- Baked Cod** \$18.50  
cherry tomatoes, onions, capers, herbs  
price per 6 oz. portion
- Grilled Boneless Capon Breast** \$13.50  
1/2 pint tomato chutney | \$5
- Roasted Chicken Breast with Green Olives, Medjool Dates & Capers (Wing Tip)** \$13.50
- Vegan Shepherd's Pie** \$40  
mashed potato crust, serves 5

**SAUCES**

- Red Horseradish** price per 1/2 pint \$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
- Joan Nathan's Maror Salad**  
arugula, mesclun mix, fennel, chicory, herbs, lemon, cayenne, lemon vinaigrette, vegan  
\$35, serves 5, \$65, serves 10



**SIDES**

serves 4-6 / serves 10

**Roasted Vegetables** \$18/36asparagus, carrots, cauliflower, onions,  
cremini mushrooms, red peppers**Red Bliss Potatoes, Carrots & Onions** \$16/32**Mashed Yukon Gold Potatoes** \$25/40**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** \$25/40**Cauliflower Kugel** \$25/40**Steamed Green Beans** \$16/32**DESSERT****Matzo Brittle** \$23

Triple Chocolate

Raspberry Almond

White Chocolate &amp; Toffee

price per pound

**Lemon Chiffon Pie** \$30meringue pie shell filled with lemon cream  
serves 8-10**Dashing Chocolate Dipped** \$28**Strawberries**

vegan, price per dozen

**8" Flourless Chocolate Cake** \$50

serves 10

**Pine Nut Roll (half)** \$27diplomat cream & candied pine nuts  
serves 4-6**Flourless Cream Cheese Brownies** \$30  
price per dozen**Coconut Macaroons** \$30plain or dipped in chocolate,  
price per dozen**Cafe Au Lait Cheesecake Bites** \$28

almond macaroon crust, price per dozen

**Almond Walnut Thumbprint Cookies** \$24

apricot preserves, price per dozen

**Berry Coulis** \$6

price per 1/2 pint

**Fruit Salad** \$55

serves 10

**Menu available for pick up & delivery April 11th-20th.****Please note that orders for April 11-12 may sell out early.****Place your order: 410.356.1666 | [OnlineOrdering.ClassicCatering.com](https://OnlineOrdering.ClassicCatering.com)**