

PASSOVER

menu



BUFFET

10 PERSON MINIMUM | \$45.95 PER PERSON

ENTREES (SELECT 2)

ROASTED CITRUS WHOLE CHICKEN (GF)

Herb Roasted with a Lemon Gastrique

SHORT RIBS (GF)

Slow Braised in Red Wine, Fork Tender

LAMB RACK (GF)

Mustard & Herb Crusted

STUFFED SALMON (GF)

Spinach, Sundried Tomatoes, Shallots

SIDES (SELECT 2)

POTATO KUGEL

Yukon Gold Potatoes, Sweet Onions,

ANCIENT GRAINS (VG)

Farro, Quinoa, Barley, Edamame, Avocado, Roasted Sweet Potato, Pickled Red Onions, Baby Kale, Lemon Tahini Vinaigrette, Crispy Shallots

SWEET POTATO MASH

Farro, Quinoa, Barley, Edamame, Avocado,

ROASTED CARROTS

Thyme & Honey Glazed

SAUTEED VEGETABLES

Haricot Verts, Wild Mushrooms & Caramelized Pearl Onions

SALAD

SPRING TOSSED SALAD (VG, GF)

Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Honey Lime Vinaigrette, Crispy Carrot Ribbons

DESSERTS

COCONUT MACAROONS

ALMOND FINANCIERS

FLOURLESS BROWNIES

OPTIONAL ADDITIONS

MATZAH BALL SOUP | \$9.95 PER PERSON

BOX OF MATZAH | \$9.95 EACH

PARTY PLATTERS

SALAD TRIO | \$19.95 PP

Classic Chicken Salad, Tuna Salad and Egg Salad Served with Matzah

PASSOVER CHEESE BOARD | \$14.95 PP

Imported + Domestic Cheese, Dried Fruit + Nuts, Matzah

VEGETABLE CRUDITE | \$10.95 PP

Seasonal Fresh Vegetables, Ranch, Herb Dipping Sauce

PASSOVER HORS D'OEUVRES BOARD

SMALL BOARD \$325 | 60 PCS

LARGE BOARD \$395 | 100 PCS

- Smoked Salmon, Lemon Creme Fraiche, Matzo Crisp, Dill Frond
- Charoset Endive Cups, Apple, Walnut, Apricot
- Apricot Glazed Chicken Skewers
- Twice Baked Purple Potato, Vegan Aioli, Crispy Shallots, Chives

HEALTHY BOWLS

10 PERSON MINIMUM | \$22.95 EACH

MUSTARD CRUSTED SALMON (GF)

Mustard Crusted Salmon, Basmati-Wild Rice Medley, Lemon Grilled Asparagus

HERB-SEASONED BEEF (GF)

Herb-Seasoned Beef Chateau, Horseradish Cream, Roasted Potatoes, Sautéed Mushrooms, Parmesan Sprinkled Vegetables

VEGETARIAN (V, GF)

Roasted Portobello Mushroom Caps Filled With Mozzarella And Quinoa, Root Vegetables

PARADISE SALAD WITH CHICKEN (GF, V)

Grilled Chicken, Baby Lettuce, Grape Tomatoes, Sundried Cranberries, Caramelized Walnuts, Feta Cheese, Balsamic Vinaigrette

SPRING TOSSED SALAD WITH CHICKEN SALAD (V, GF)

Classic Chicken Salad, Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Honey Lime Vinaigrette, Crispy Carrot Ribbons

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE

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