

Bernard's Passover Menu 2010

APPETIZERS

B

Gefilte Fish with Horseradish Sauce \$4 piece

Roasted Walnut Haroseth \$9 pt.

Chicken Liver Pâté \$14 lb.

Potato Latkes *with Apple Sauce* \$16 doz.

Zucchini Latkes *with Apple Sauce* \$16 doz.



Smoked Whitefish Salad *with Bermuda Onion, Capers & Lemon* \$18 lb.

SOUPS

Matzoh Ball \$12 qt.

Chicken Vegetable \$11 qt.

Zucchini Rosemary \$11 qt.

Carrot Ginger \$11 qt.

ENTRÉES

First-Cut Braised Brisket of Beef *with Natural Jus & Root Vegetables* \$75 half pan \$145 full pan

Braised Chicken Thighs *with Paprika, Fingerling Potatoes & Carmelized Onions* \$55 half pan \$95 full pan

Crown Roast of Lamb *with Pete's Original Marinade: Fresh Garlic & Rosemary (16-Chop Minimum)* \$150 ea.

Grilled Rack of Lamb *with Fresh Rosemary & Olive Oil Marinade (8-Chop Rack)* \$75 ea.

Poached Side of Salmon *with Cucumber & Dill Sauce* \$85 half side \$150 whole side

Oven Roasted Turkey Breast *with Orange-Cranberry Compote* \$75 (6 lbs., serves 10-12)

VEGETABLES & POTATOES

Roasted Asparagus *with Parmigiano Reggiano* \$12 lb.

Grilled Honey Beets \$11 lb.

Carmelized Sautéed Carrots \$10 lb.

Purée of Sweet Potatoes \$9 lb.

Oven Roasted Potatoes \$9 lb.

Zucchini Boats *Stuffed with Mozzarella & Parmesan* \$5 ea.

Roasted Carrots, Parsnips & Pears \$10 lb.

Sautéed Spring Vegetables \$12 lb.

DESSERTS

Fresh Fruit Platter \$49 medium \$89 large

Coconut & Chocolate Macaroons \$17 lb.

Handmade Chocolate-Dipped Strawberries *Market Price (by the dozen)*