

Passover Menu

SATURDAY MARCH 27 & SUNDAY MARCH 28TH, 2021

COMPLETE DINNER FOR 2

\$150

Main Course: Brisket With Gravy or Whole Roasted Chicken with Pan Gravy
or Braised Chicken with Fresh Artichokes & Olives,
Chicken Broth with Carrots & Fresh Dill (1 qt), Matzoh Balls (2 pcs),
Apple Walnut Haroset (½ pt), Traditional Gefilte Fish (2 pcs),
House Made Red Horseradish (½ pt),
Potato Pancakes made With Matzoh Meal (4 pcs),
Fresh Applesauce/ Sour Cream (½ pt ea), Grilled Asparagus (1 lb),
Flourless Chocolate Cookies (2 pcs), Coconut Macaroons (2 pcs)

COMPLETE DINNER FOR 6

\$350

Main Course: Brisket With Gravy or Whole Roasted Chicken With Pan Gravy
or Braised Chicken with Fresh Artichokes & Olives,
Chicken Broth with Carrots & Fresh Dill (2 qts), Matzoh Balls (6 pcs),
Apple Walnut Haroset (1 lb), Traditional Gefilte Fish (6 pcs),
House Made Red Horseradish (½ pt),
Potato Pancakes made With Matzoh Meal (12 pcs),
Fresh Applesauce (1 pt), Sour Cream (½ pt), Grilled Asparagus (2 lbs),
Flourless Chocolate Soufflé Cake (1)

COMPLETE DINNER FOR 12

\$685

Main Course: Brisket With Gravy or Whole Roasted Chicken With Pan Gravy or
or Braised Chicken with Fresh Artichokes & Olives,
Mixed Greens Salad (1 sm), Chicken Broth with Carrots & Fresh Dill (3 qts),
Matzoh Balls (12 pcs), Apple Walnut Haroset (1½ lb),
Traditional Gefilte Fish (12 pcs), House Made Red Horseradish (1 pt),
Potato Pancakes made With Matzoh Meal (24 pcs),
Fresh Applesauce/ Sour Cream (1 pt ea), Grilled Asparagus (3 lbs),
Flourless Chocolate Soufflé Cake (2)

BUTTERFIELD

CATERING

1915