



www.cateringbyandreala.com
(310) 702-1862

PASSOVER MENU

* Please note, Applicable Taxes, Service, and Delivery Fee may apply

Starters: \$6/PP

Gefilte Fish

Matzo Ball Soup

Artichoke Dip

Kosher Beef Franks

Smoked Salmon and Crème Fresh on Potato Latkes

Potato Latkes Accompanied with Apple Raisin Chutney & Sour Cream

Salads: \$8 (Add Chicken, Beef, or Tofu for \$4 Extra)

Crispy Salad, Accompanied with Quinoa, Plump Raisins, Golden Corn Kernels, & Slivered Almonds. Served with Orange Champagne Vinaigrette

Chopped Brussels Sprouts & Kale Salad Accompanied with Dried Cranberries, Golden Corn Kernels, & Sunflower Seeds. Served with Fig Infused Balsamic Vinaigrette

Burrata Caprese: Butter Lettuce, Burrata Buffalo Mozzarella, Heirloom Tomatoes, and Pine Nuts. Accompanied with, Basil Balsamic Vinaigrette

Main Course

Roasted Chicken: \$8

Rack of Lamb: \$15

Braised Brisket of Beef with Roasted Root Veggies: \$8

Wild Roasted Salmon with Lemon Tarragon Dijonnaise: \$10

Sides: \$7

**Maple Mashed Sweet Potatoes with Crushed Pineapple
Quinoa with Dried Cherries, Edamame, & Slivered Almonds
Rosemary Roasted Fingerling Potatoes**

Veggies: \$7

**Roasted Veggies: Broccoli, Cauliflower, & Fennel
Roasted Brussels Sprouts
Maple Roasted Carrots
Asparagus**

Dessert: \$6

**Bananas Foster with Vanilla Bean Ice Cream
Flourless Chocolate Cake
Assortment of Individual Pastries
Chocolate Dipped Macarons & Strawberries
Assortment of Seasonal Fruit with Whipped Cream**