



www.cateringbyandreala.com
(310) 702-1862

PASSOVER MENU

* Please note, Applicable Taxes, Service, and Delivery Fees May Apply

Starters:

Potato Latkes Accompanied with Apple Raisin Chutney & Sour Cream

Smoked Salmon and Crème Fresh Potato Latkes

Gefilte Fish

Matzo Ball Soup

Artichoke Dip With Matzo Crackers

Salads:

Organic Greens 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, Sundried Tomatoes, and Pine Nuts. Accompanied with, Basil Balsamic Vinaigrette

Main Course

Braised Brisket of Beef with Roasted Root Veggies: \$15

Roasted Chicken: \$15

Rack of Lamb: \$25

Roasted Salmon: \$20

Sides: \$7

Maple Mashed Sweet Potatoes with Crushed Pineapple

Quinoa with Dried Cherries, Edamame, & Slivered Almonds

Roasted Fingerling Potatoes

Veggies: \$7

Roasted Veggies: Broccoli, Cauliflower, & Fennel

Roasted Brussels Sprouts

Maple Roasted Carrots

Roasted Asparagus

Dessert: \$5

Flourless Chocolate Cake

Assortment of Individual Pastries

Chocolate Dipped Macarons & Strawberries

Assortment of Seasonal Fruit with Whipped Cream