

# Passover Seder Menu

Janssen's catering 302-654-9941 ext. 3

Ritual Seder Plates Available



## Entrée Selection

- Braised Brisket of Beef  
With Natural Gravy
- White Wine Braised Brisket  
With Caramelized Onion and Dried Apricots
- Honey Glazed Roast Chicken
- Herbed Turkey Breast
- Stuffed Turkey Breast  
With Matzoh & Fennel
- Lamb Chops with Dried Cherries & Port
- Roasted Leg of Lamb
- Poached Salmon Filet  
With cucumber Dill Sauce
- Matzoh Lasagna  
vegetable or Cheese
- Salmon & Whitefish Cakes  
Served with Horseradish Cucumber Sauce
- Whole Rotisserie Chicken  
With pomegranate apricot glaze

## Accompaniments

- Matzoh Ball Soup
- Gefilte Fish
- Beet Horseradish
- Chopped Liver
- White Fish Salad
- Carrot & Sweet Potato Tzimmes
- Fresh Asparagus  
Grilled seasoned with Olive oil  
Steamed with lemon zest & pine nuts
- Balsamic Brussels Sprouts
- Broccoli Rabe
- Honey Glazed Carrots
- Green Beans with Caramelized Shallots
- Potato Latkes
- Herb Roasted Potatoes
- Potato Kugel
- Charoses
- Apple Pineapple & Carrot Kugel
- Sweet Potato Salad
- Golden Beet Salad

## From our Bakery

- Cinnamon Apple Walnut Cake
- Honey Nut Cake
- Coconut Macaroons  
Plain or Chocolate Covered
- Passover Lemon Sponge Cake
- Flourless Bittersweet Chocolate Brownies
- Decadent Fudge Brownies

- Jewish Apple Cake
- Hungarian Chocolate-Walnut Torte
- Lemon Squares
- Flourless Chocolate Cake with chocolate glaze
- Almond Thumbprint Cookies  
Raspberry, Strawberry or Apricot
- Passover Lemon Cheese Cake

Janssen's Catering will gladly help you with your holiday planning....  
If you do not see something—please inquire with the catering department.  
We will be happy to customize or make any special requests

Janssen's Catering at 302-654-9941 ext. 3  
[www.janssensfinefoods.com](http://www.janssensfinefoods.com)