

VILLAGE CROWN

In Conjunction with Esprit Events*

PASSOVER MENU: ALA CARTE

APPETIZER - ONE (1) HALF PAN- (FEEDS 10 GUESTS)

**Homemade Gefilte Fish with Carrots and Horseradish (3 lbs) - \$55.00

Blackened Salmon Marinated in a Spicy Rub and Served with a Mango Salsa - \$90.00

Pan Seared Salmon with White Wine Tomato Basil Sauce (10) 6 oz pcs - \$90.00

**Quinoa Patties with Spinach and Sun Dried Tomatoes (10 pcs) - \$65.00

Sweet and Savory Rice-less Stuffed Cabbage (10 pcs) - \$75.00

SOUP- ONE (1) QUART - (FEEDS 3 GUESTS)

**Hearty Chicken Noodle w/Fresh Carrots, Dill, thin Egg Noodles & Fluffy Matzah Balls - \$20.00

Zucchini Basil - \$25.00

Roasted Cauliflower & Leek - \$25.00

Chilled Beet Gazpacho - \$25.00

ENTREES - ONE (1) HALF PAN - (FEEDS 10 GUESTS)

Sliced Brisket - \$175.00

Sliced London Broil with Chimichurri Sauce - \$150.00

Roast Turkey with Gravy (12 lbs uncarved) - \$150.00 (carved - \$180)

Sweet and Sour Meatballs - \$125.00

Grilled Chicken Tenders - \$95.00

**Schnitzel Chicken Tenders - \$95.00

Roasted Herb Chicken - \$90.00

Chicken Marinated in White Wine, Lemon and Fresh Herbs - \$100.00

Chicken Marsala (12 pcs White Meat Chicken) - \$120.00

Pesto Pargiyot (Dark Meat Chicken) - \$100.00

**Eggplant Rollatini (10 pcs) - \$75.00

SIDES - ONE (1) HALF PAN- (FEEDS 10 GUESTS)

Root Vegetables with Fresh Lemon Zest & Rosemary - \$65.00

Braised Fennel with Apricots & Figs - \$65.00

Braised Purple Cabbage - \$65.00

Crispy Smashed Potatoes with Garlic and Thyme - \$55.00

Roasted Spiced Cauliflower Tabbouleh with Quinoa - \$65.00

Caprese Asparagus with Roasted Tomatoes and Basil - \$75.00

Moroccan Roasted Beets with Pomegranate and Orange Zest - \$55.00

Potato Kugel - \$45.00

Sweet Apple Kugel - \$50.00

Traditional Charoset (1 Quart) - \$25.00

Sephardic Charoset with Dates (1 Quart) - \$25.00

SALADS - 120 OUNCES - (FEEDS 10- 15 GUESTS)

Roasted Cauliflower Salad with Dates, Red Onions, Parsley & Arugula - \$65.00

Kale and Nappa Cabbage with Lemon Dill Vinaigrette - \$65.00

Citrus Beet Salad with Fennel and Arugula - \$65.00

DESSERT - ONE (1) HALF PAN - (FEEDS 10 GUESTS)

Chocolate Bark (1 lb) - \$65.00

Poached Pears (10 halves) - \$65.00

Dutch Apple Tarte with a Pecan Crust (10") - \$55.00

Zesty Lemon Bars (1 half pan)- \$55.00

Flour-less Chocolate with Chocolate Ganache (10")- \$65.00

**Chocolate Chip Biscotti (2 lbs) - \$65.00

**Cranberry, Pistachio, & Orange Zest Biscotti - \$65.00

**Assorted Cookie Platter of Biscotti, Meringues, Macaroons, Krinkle (12" Platter) - \$75.00

ALL ORDERS MUST BE PLACED BY WEDNESDAY, APRIL 1, 2020

***Chefs and Waitstaff available upon request**

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**** Gebrochts**

