

# VILLAGE CROWN & ESPRIT EVENTS

## Passover Ala Carte Menu



### SOUPS BY THE QUART

SERVES 3 GUESTS

**Hearty Chicken Noodle w/Fresh Carrots, Dill, thin Egg Noodles & Fluffy Matzah Balls	\$20
Zucchini Basil	\$25
Rosemary, Roasted Cauliflower & Leek	\$25
Spring Vegetable Soup	\$25

### SIDES

ONE HALF PAN SERVES 8- 10 GUESTS

Root Vegetables with Fresh Lemon Zest & Rosemary	\$65
Braised Fennel with Apricots & Figs	\$65
Crispy Smashed Potatoes with Garlic and Thyme	\$55
Cauliflower Tabbouleh with Quinoa	\$65
Roasted Cauliflower with Baby Bella Mushrooms and Fresh Parsley	\$65
Grilled Vegetables - Bell Peppers, Zucchini, Yellow Squash, Mushrooms and Eggplant	\$65
Sautéed Broccolini Olive Oil & Fresh Herbs	\$75
**Eggplant Rollatini (10 pcs)	\$75
Roasted Spaghetti Squash with Garlic & Fresh Herbs	\$60
Potato Kugel	\$45
Sweet Apple Kugel	\$50
Savory Matzah Farfel	\$55
Roasted Baby Potatoes	\$55
Traditional Charoset (1 Quart)	\$25
Sephardic Charoset with Dates (1 Quart)	\$25

### SALADS - 120 OZ

SERVES 10- 15 GUESTS

Cauliflower Salad with Dates, Red Onions, Parsley & Arugula	\$65
Kale and Nappa Cabbage with Lemon Dill Vinaigrette	\$65
Citrus Beet Salad with Fennel and Arugula	\$65
Market Salad - Garden Vegetables, Quinoa and Chopped Romaine Lettuce with a Basil Vinaigrette	\$65
Sweet Potato Quinoa Salad with a Citrus Vinaigrette	\$65
Mediterranean Tuna Salad with Dill 32 oz	\$30
Egg White Salad with Spinach 32 oz	\$25
Traditional Cole Slaw 32 oz	\$20
Cucumber Salad 32 oz	\$20

### APPETIZERS

ONE HALF PAN SERVES 8- 10 GUESTS

**Homemade Gefilte Fish with Carrots and Horseradish (3 lbs)	\$55
Blackened Salmon Marinated in a Spicy Rub and Served with a Mango Salsa	\$90
Pan Seared Salmon with White Wine Tomato Basil Sauce (10) 6 oz pcs	\$90
Pan Seared Fillet of Branzino with White Wine and Herbs (10 pcs)	\$110
**Quinoa Patties with Spinach and Sun Dried Tomatoes with Pesto Aioli (10 pcs)	\$65
Sweet and Savory Rice-less Stuffed Cabbage (10 pcs)	\$75
Turkey and Spinach Meatballs	\$125
Sweet and Sour Meatballs	\$125

### ENTREES

ONE HALF PAN SERVES 8- 10 GUESTS

Sliced Brisket	\$175
Sliced London Broil with Chimichurri	\$150
Roast Turkey with Gravy (12 lbs uncarved) (carved - \$180)	\$150
Grilled Chicken Tenders	\$90
**Schnitzel Chicken Tenders	\$95
Chicken Marinated in White White, Lemon and Fresh Herbs	\$100
Roasted Herb Chicken	\$90
Chicken Marsala (12 pcs White Meat Chicken)	\$120
Pesto Pargiyot (Dark Meat Chicken)	\$100
Orange, Thyme and Honey Glazed Duck (3 Ducks cut into 1/4's)	\$270
Mediterranean Chicken with Cherry Tomatoes, Artichoke, and Capers	\$100

### DESSERT

SERVES 10 GUESTS

Chocolate Bark (1 lb)	\$65
Poached Pears (10 halves)	\$65
Dutch Apple Tarte with a Pecan Crust (10")	\$55
Zesty Lemon Bars (1 half pan)	\$55
**Chocolate Chip Biscotti (2 lbs)	\$65
**Cranberry, Pistachio, & Orange Zest Biscotti	\$65
**Assorted Cookie Platter of Biscotti, Meringues, Macaroons, Krinkle (12" Platter)	\$75
Flourless Chocolate Cake	\$65

### SEDER PLATE

SERVES 10 GUESTS

All Participatory Items	\$50
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Minimum Order on all Passover Orders is \$250 - Delivery Charges will Apply

Orders Must Be Placed by Friday, March 19th - Deliveries will be made on Thursday, March 25th and Friday, April 2nd