



# Passover Catering

with Dish Food & Events

**ORDER TODAY**

347.455.0077 | [info@dishfoodnyc.com](mailto:info@dishfoodnyc.com)



## FOR THE TABLE

### Seder Plate **GF**

lamb shank bone, horseradish, parsley, romaine lettuce, salt water, hard boiled egg, haroset

\$100

### Artisan Matzah Basket **VG** *serves 12*

\$65 EACH

### Pickled Vegetable Platter **V** *serves 12*

\$80 PLATTER

## GRAZING BOARDS

Ready to serve grazing boards are presented on compostable platters. Platters serve 10-12 guests.

### Fancy Cut Crudités **V**

selection of crisp raw vegetables with green goddess, roasted beet + white bean dips

\$105 PLATTER

### Potato Latkes **V GF**

applesauce, sour cream

\$75 TWO DOZEN

### Chopped Chicken Liver

diced hard boiled egg, parsley, matzo

\$45 PINT

### Gourmet Cheese Board **V N**

assorted artisanal cheese with fresh + dried fruit, honeycomb, olives, cornichons, salted nuts, matzo crackers

\$185 PLATTER

### Mediterranean Mezze Platter

tzatziki, red pepper dip, quinoa tabbouleh, feta, olives, falafel, artichokes, carrots, cucumbers, grape tomatoes, matzo

\$175 PLATTER

**V** = vegetarian  
**VG** = vegan  
**GF** = gluten free  
**N** = contains nuts  
**S** = contains sesame



## SOUP + SALAD

Salads serve 10-12.

### Matzo Ball Soup

4 matzo balls per quart. *Serves two.*

\$30 QUART

### Poached Apple + Mustard Green Salad **VG GF**

cucumber, pickled red onions, apple cider vinaigrette

\$75

### Chopped Israeli Salad **VG GF**

cucumber, tomato, olive, red onion

\$45 PINT

### Field Green Salad **VG GF**

cherry tomato, cucumber, smoked sherry vinaigrette

\$75

### Arugula + Strawberry Salad **V GF N**

candied pecans, goat cheese, citrus vinaigrette

\$75

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## ENTREES

Entrees serve 10-12 unless noted.

### Sliced Beef Brisket **GF**

onion gravy *requires heating*

\$260

### Roasted Chicken Breast **GF**

sugar snap peas, spiced baby carrots *requires heating*

\$185

### Grilled Chicken Breast **GF**

charred cucumber salad, chicken glaze *requires heating*

\$185

### Roasted Side of Salmon **GF**

roasted fennel, herbs, lemon herb white wine sauce *serves 8-10*

\$220

### Stuffed Eggplant **VG GF**

quinoa, currants, scallions

\$160

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## SIDES + ACCOMPANIMENTS

Serves 10-12 unless noted.

<b>Haroset VG GF</b> walnuts, apples, dried apricots	<b>\$38</b> QUART
<b>Roasted Beets with Horseradish VG GF</b>	<b>\$80</b>
<b>Asparagus + Carrots VG GF</b>	<b>\$80</b>
<b>Spring Vegetable Ragout VG GF</b>	<b>\$80</b>
<b>Potato Kugel V GF</b>	<b>\$80</b>
<b>Classic Mashed Potatoes V GF</b>	<b>\$80</b>
<b>Rosemary Roasted Fingerling Potatoes VG GF</b>	<b>\$80</b>

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## DESSERT

Serves 10-12 unless noted.

Coconut Macaroons <b>V GF</b>	\$36 <small>DOZEN</small>
10" Flourless Chocolate Cake <b>GF</b>	\$65
Almond Honey Genoise <b>V GF N</b>	\$65
Seasonal Sliced Fruit Platter <b>VG GF</b>	\$80

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## Delivery + Pickup

Delivery within NYC starts at **\$50** | **\$1,000** food minimum.

We require 3 business days notice for all orders.

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