

Standing Room Only

fine foods • fine catered events

PASSOVER 2020

NAME: _____

Phone: _____

Guest Count _____

PICK UP: Wednesday, 4/8 ___ 9 AM – 6 PM Thursday, 4/9 ___ 9 AM – 3 PM Friday, 4/10 ___ 10 AM – 2 PM

APPETIZERS:

	QUANT.	TOTAL
Crudités – Scallion Leek or Spinach dip - CIRCLE ONE	SMALL (12 guests) \$70.00 ea. _____	_____
	MEDIUM (20 guests) \$95.00 ea. _____	_____
Chopped Chicken Liver	\$20.00 pt. _____	_____
Vegetable Chopped Liver w/ Lentils	\$18.00 pt. _____	_____
MINI Potato Pancakes (sold by dozen only)	\$12.00 dz. _____	_____
Cauliflower Pizza with Roasted Tomato, Basil and Mozzarella	\$16.00 ea. _____	_____
Gefilte Fish	\$ 6.00 ea. _____	_____
Fresh Horseradish (½ pt.) - WHITE RED Circle One	\$ 8.50 ea. _____	_____
Homemade Chicken Soup – Quart serves 3 people	\$15.00 qt. _____	_____
Matzo Balls (sold by the dozen only)	\$18.00 dz. _____	_____
Haroset (apples, walnuts, red wine)	\$18.00 pt. _____	_____
Sephardic Haroset with Dried Fruits & Nuts	\$19.00 pt. _____	_____
Seder Plate Ingredients (10 guests) - Haroset not included	\$20.00 ea. _____	_____
Roast Egg, Parsley, Sliced Horseradish, Shank Bone		

ENTREES:

Sillet Roast Chicken (Fresh Herbs, Dijon) – Eighths or Whole	\$32.00 ea. _____	_____
Chicken Breast – Wild Mushroom, White Wine Sauce	\$10.75 ea. _____ pc.	_____
Mediterranean Caponata Chicken (tomato, eggplant)	\$10.75 ea. _____ pc.	_____
First Cut Brisket of Beef – serves 3 per lb. (NO GARLIC)	\$35.00 lb. _____	_____
Brisket Gravy	\$16.00 qt. _____	_____
Herb Roasted Turkey Breast - serves 8 (4 lbs.)	\$95.00 ea. _____	_____
Turkey Pan Gravy	\$16.00 qt. _____	_____
Chicken Tenders, Matzo Crumbs – 10 pieces per tray	\$18.00 try _____	_____
Roast Salmon Fillet with Lemon, Rosemary, Garlic, Olive Oil	\$16.00 ea. _____ pc.	_____

SIDE DISHES: ROUND (8pp) \$32.00 RECT. (15pp) \$50.00

Whipped Yukon Gold Potatoes	(round or rectangle)	_____	_____
Matzoh Farfel with Wild Mushrooms	(round or rectangle)	_____	_____
Carrot Soufflé	(round only)	_____	_____
Individual Spinach Pies w/ Egg, Parmesan 6/tin		\$36.00 ea. _____	_____
Herbed Lemon Quinoa – serves 6		\$22.00 qt. _____	_____
Large Potato Pancakes (½ dozen increments)		\$21.00 dz. _____	_____
Fresh Apple Sauce – No Sugar		\$16.00 pt. _____	_____
Charred Brussels Sprout & Broccoli with Shallots, - serves 5		\$22.00 qt. _____	_____
Herbed Roasted Artichokes & Cauliflower- serves 5		\$22.00 qt. _____	_____
Romaine, Spinach, Red Leaf - Roasted Golden Beets, Fava Beans		\$80.00 ea. _____	_____
Crumbled Feta with Apple Cider Vinaigrette (10 person minimum)			

DESSERTS:

Passover Brownies w/ Ground Almonds	\$24.00 ½dz _____	_____
Chocolate Crackle Cookies – NO NUTS	\$22.00 dz. _____	_____
Almond Macaroons – (by the dozen only)	\$25.00 dz. _____	_____
Lime in the Coconut Macaroons (by the dozen only)	\$25.00 dz. _____	_____
Coconut Macaroons dipped in Dark Chocolate – (by the dozen only)	\$26.00 dz. _____	_____
Matzoh Napoleons with Chocolate Mousse (tin of 4)	\$32.00 ea. _____	_____
Chocolate Matzoh Bark with Toffee 3 sheets	\$20.00 ea. _____	_____
Key Lime Pie 9"	\$34.00 ea. _____	_____
Assorted Holiday Sweets Basket (serves 12)	\$48.00 ea. _____	_____
(Chocolate Cookies, Matzoh Bark, Brownies, Macaroons)		
Fruit Salad (by the qt.) serves 4	\$24.00 qt. _____	_____
Sliced Fruit Platter Small (10pp) _____\$75.00 Medium (16/18 pp) _____\$95.00		_____

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

SUBTOTAL _____

TAX _____

TOTAL _____

ORDERS MUST BE PLACED BY Saturday, April 4th

Standing Room Only 1491 Weaver Street, Scarsdale, New York 10583 914-472-3002 – email info@srofinefoods.com