



Pesach Menu

All Non Gebrokt - Strict Kashrus supervision under ORB

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SOUPS

Chicken Soup
Hearty Vegetable
Butternut Squash
Cabbage Beef
Potato Leek
Tomato Farfel
French Onion
Fruit Soup
Creamy Mushroom Soup
Creamy Zucchini Soup

Accompaniments

Matzah Balls
Crepe Noodles

KUGEL

Broccoli Kugel
Cauliflower Kugel
Potato Kugel
Potato & Meat Yapsach
Apple Kugel
Yerushalmi Kugel
Apple cranberry crisp
Sweet Noodle Kugel
Zucchini kugel

Dairy

Mac n Cheese
Eggplant Parmesan
Penne a la Vodka
Baked Ziti
Penne Alfredo

CREPES

Potato Fried Onion
Brisket & Mashed Potato
Cream of Chicken
Shredded Veal Crepes
Bbq Beef Crepes

VEGETABLES & SIDES

Zucchini In Tomato Sauce
Vegetable Medley
Roasted Root Vegetables
Ratatouille
Sweet Potato Fries
Battered Cauliflower
Sautéed Button Mushrooms
Creamed Spinach
Popcorn Cauliflower
Honey Glazed Carrots
Garlic Sautéed Broccoli
Pesach Mushroom Farfel
Candied Sweet Potatoes
Lyonnise Potatoes
Sliced seasoned potato w/fried onions
Cabbage and Noodles
Yukon Gold Roasted Potatoes
Garlic Mashed Potatoes
Seasoned Spaghetti Squash
Potato Latkes



FISH ENTREES

Homemade Gefilte Fish
Morroccon Tilapia
Tilapia in Lemon Sauce
Herb Grilled or Baked Salmon
Tuna Croquettes
Teriyaki Salmon
BBQ Salmon
Poached Salmon
Fried Tilapia
Fish Sticks
Salmon Burgers

CHICKEN ENTREES

Chicken Marsala
Sauteed with marsala wine, shallots
& mushrooms
Apricot Chicken
Glazed with puree of apricots
Herb Grilled Chicken
Marinated in assorted herbs & charbroiled
Chicken Shnitzel
Crumb coating, lightly fried
Honey BBQ Wings
Sweet & spicy wings
Chinese Chicken Stir Fry
Pan seared slices of chicken breast
w / red peppers, carrots, & broccoli
in a light brown sauce
Marinated Chicken Kabobs
Cubes of chicken, seasoned & skewered
grilled & glazed
Baby Chicken Shwarma
Mid-Eastern spiced & thinly sliced
Cranberry Cornish Hens
Stuffed & glazed with sweet cranberry sauce
or apricot glaze

Chicken Nuggets
Perfect for kids! Breaded & crispy!
Hot Chicken Poppers
Spicy boneless nuggets
Meat Stuffed Chicken Capons
Boneless baby chicken with meat stuffing
"Sesame" Chicken
Boneless chicken in sweet and sour sauce
Basil Chicken
Wih fresh basil & garlic
Chicken Meatballs
Tender & light
Honey soy Chicken drumettes
Glazed in sweet Asian sauce
General Tso's Chicken
Top selling Chinese chicken
Hawaiian Chicken Bottoms
In a sweet sauce
Chicken Paprikash
tomato base with peppers & potatoes
BBQ Chicken Bottoms
Classic & favorite
Southern Fried Chicken
Crispy battered chicken
Homestyle Roasted Chicken
Like grandma used to make

VEAL

Veal Marsala
Thinly pounded veal, sauteed in marsala wine
w/ garlic, onions, herbs & mushrooms
Hearty Veal Stew
Veal stew simmered w/ root vegetables
& mushrooms in a creamy gravy
BBQ Veal Ribs
Boiled then slow cooked in a delicious
homemade tangy barbeque sauce
Grilled Veal Chops
Marinated & grilled
Veal Meatballs
with wild mushroom sauce



MEAT ENTREES

Meatballs

In marinara or Swedish style sauce

Boneless BBQ Beef

Tender chunks of beef in a rich bbq sauce

Pepper Steak

Thinly sliced steak w/ onions, red & green peppers in a light brown sauce

Candied Corned Beef Brisket

Oven roasted & thinly sliced with a maple honey-mustard sauce

Broiled Mini Sliders

Seasoned well & broiled

Minute Roast

Slow cooked until very soft, garnished w/ carrot & sweet potatoes

Traditional Beef Brisket

Sliced and rolled in a rich brown gravy

Tongue Polonaise

Cooked in a delicious pineapple apricot sauce

Fork Tender French Roast

In rich cranberry sauce

Homestyle Hungarian Stuffed Cabbage

In a sweet & sour sauce

Steamed Flanken

Traditional & delicately flavored

Glazed Cocktail Franks

Perfect for kids, sweet & tangy miniature hot dogs

Frank Goulash

Franks Tenure mini cocktail in gravy w/ potatoes & onions

Grilled Rib Steaks

Juicy & tender

Heimish Chulent

Made with meat, poatoes & Pesach farfel

Unstuffed Cabbage

Sweet tangy meatballs & cabbage

Eggplant Beef Moussaka

Roast eggplant layered with savory meat

Stuffed Peppers

Ground beef filling in savory sauce

Beef & Broccoli

Asian style, tender & delicious

Kufta kabobs

Persian style ground meat kabobs with parsley, garlic & herbs

Pulled Brisket

Tender shredded brisket in a succulent BBQ sauce

TURKEY & DUCK

Turkey Shwarma

Spiced w/ Mediterranean blend, & cilantro, sliced thin

Glazed Turkey Roast

Slow cooked, covered in a sweet honey glaze

Turkey Meatballs

Duck L'orange

Turkey Burgers

Peking style Duck

with sweet Asian sauce

BBQ GRILL READY

All raw marinated, seasoned & grill ready

Chicken Herb Kabobs

Baby Chicken Kabobs

Prime Beef Skewers

Persian Kufta Kabobs

Homemade Beef Burgers

Mini Beef Sliders

Marinated Boneless Ribeye

Oyster Steak Chimichurri

Honey Mustard Wings

Herb Marinated Chicken Breast

Dessert

Compote

Sugar Free Compote

Apple Cobbler

Blueberry Peach Cobbler



MENU GUIDE

Review the menu & advise us on your order, how many guests you will be serving. We will then provide a price based on menu size/number of guests. (Ingredients are charged separately) Once approved, Payment is due at time of confirmation.

Erev Seder Lunch Wednesday 4/8

Adults _____ Kids _____

Lunch:

First Seder Night - Wednesday 4/8

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

First Day Lunch - Thursday 4/9

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

Second Seder Night - Thursday 4/9

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

Second Day Lunch - Friday 4/10

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

Chol Hamoed - Friday 4/10

Adults _____ Kids _____

Lunch:

Dinner:

Chol Hamoed - Shabbat 4/11

Adults _____ Kids _____

Lunch:

Dinner:

Chol Hamoed - Sunday 4/12

Adults _____ Kids _____

Lunch:

Dinner:



Chol Hamoed - Monday 4/13

Adults _____ Kids _____

Lunch:

Dinner:

Yom Tov Dinner - Tuesday 4/14

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

Yom Tov Lunch - Wednesday 4/15

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

Yom Tov Dinner - Wednesday 4/15

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

Yom Tov Lunch - Thursday 4/16

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entree:

Side Dishes:

Friday Night - (Optional) 4/17

Adults _____ Kids _____

Lunch:

Dinner:

Shabbat - (Optional) 4/18

Adults _____ Kids _____

Lunch:

Dinner: