



# PASSOVER MENU

## 2024





## **\$53.50 PER PERSON**

### **Minimum of 4 servings**

Conveniently packed in environmentally responsible packaging in a bulk format.  
Individual formats available with disposable cutlery and napkins at an additional cost of \$2.00.  
An additional charge applies when substituting a gluten-free option  
All meals will be sent cold with re-heating instructions

### **ORDER DEADLINE: APRIL 12 2024**

To Place your order please contact our Customer Service Team at [customerservice@marigoldsandonions.com](mailto:customerservice@marigoldsandonions.com) or 416-256-4882 ext. 236

## **CHOICE OF ONE (1) STARTER**



### **SALT AND PEPPER GEFILTE FISH**

With Beet Horseradish

**2 PCS/PERSON**



### **HOUSE MADE CHOPPED CHICKEN LIVER**

Served with Crisp Tam Tams



### **HOUSE MADE CHICKEN SOUP**

With Fluffy Matzah Balls

**2 PCS/PERSON**



### **SPICY GREENS SALAD**

Tears of Frisee, Radicchio and Curly Endive Studded with Fresh Raspberries  
Served with a Lemon Mustard Dressing



## CHOICE OF ONE (1) ENTREE



### **PRUNE AND ALMOND BRAISED BONELES SHORT RIBS**

Braised AAA Boneless Short Ribs with Fragrant Herbs and Spices and Sweetened with Delicious Prunes



### **BRISKET WITH HORSERADISH GREMOLATA**

New Tradition. Brisket with a Twist, Slow Braised Holiday Favourite

Topped with Horseradish and Lemon Gremolata



### **CORNISH HEN WITH APRICOT AND ROMA TOMATOES**

Sweet and Tart Mediterranean Flavours





**CHOICE OF TWO (2) SIDES**



**POTATO LATKES**



**SALT AND PEPPER POTATO KUGEL**



**ROASTED HEIRLOOM CARROTS**  
with EVOO Honey Thyme Glaze



**FRENCH BEANS**  
With Roasted Shallots





## CHOICE OF ONE (1) DESSERT



### **FLOURLESS CHOCOLATE CAKE**

With Halva Honey Sauce



### **ORANGE ALMOND FLAN**

With Oranges, Almonds, with No Cream or Condensed Milk that Would Keep it From Sharing a Kosher Table



### **SEDAR PLATE ACCOMPANIMENTS**

Traditionally Presented with All the Elements

\*\* Plate Not Included \*\*