

DON'T BE PLAGUED BY SEDER, LET THE GODDESS CATER!

SOUPS

CHICKEN & MATZO BALL pint with two matzo balls, quart with four matzo balls extra matzo balls	6 PT / 12 QT 1 EA
SPRING VEGETABLE SOUP (VE,GF) seasonal vegetables in a tomato herb broth	6 PT / 12 QT

APPETIZERS

TRADITIONAL GEFILTE FISH with fresh horseradish and beet puree	5.50 EA
HORSERADISH AND BEET PUREE (VE,GF)	8 LB
CHOPPED CHICKEN LIVER (GF) garnished with egg	9 LB
POTATO LATKES (V) with apple sauce and sour cream	6 for 15
SWEET POTATO & ZUCCHINI LATKES (V) with apple sauce and sour cream	6 for 15
CHAROSET (GF) grated apple, red wine, cinnamon, honey and nuts	8.50 LB
SEDER PLATE bitter herbs, charoset, roasted lamb bone, hard cooked egg, parsley and lettuce served on a Seder plate	25 EA
BALSAMIC VEGETABLE PLATTER (VE,GF) grilled and roasted vegetables marinated in herbs and drizzled with balsamic syrup (serves 8-10)	45 EA

SALADS serves 6-8

HOUSE SALAD (VE,GF) spring greens with grape and cherry tomatoes, carrots, radishes and Goddess balsamic vinaigrette	35 EA
CHOPPED SALAD (VE) lettuce, tomatoes, sweet peppers, cucumbers, radishes, asparagus and broccoli with matzo "croutons" and Goddess balsamic vinaigrette	45 EA
KALE SALAD roasted tomatoes, golden raisins, parmesan, slivered almonds and white balsamic dressing	45 EA
CUCUMBER SALAD (VE,GF) slightly pickled sweet and sour cucumbers with red onions	7.50 LB

MAIN COURSES

BRAISED BEEF BRISKET wild mushroom, shallot and red wine sauce	24 LB
SLOW BRAISED SHORT RIBS red wine, carrots and leeks	28 LB
WHOLE ROASTED CHICKEN (GF) amish chicken roasted with a rosemary, apricot and honey glaze (serves 2-3)	16 EA
MATZO CRUSTED CHICKEN BREAST lemon caper dill sauce	12.50 EA
SALMON CRUSTED IN LEMON & HERBS (GF) mustard sauce	12.50 EA
VEGETARIAN ZUCCHINI LASAGNA (V) layered with roasted vegetables, spinach, mushrooms, ricotta, mozzarella and a roasted tomato marinara sauce (serves 8-12)	50 EA
MEAT MATZO LASAGNA layers of meat sauce, ricotta, mozzarella, parmesan and matzo (serves 8-12)	50 EA

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE

**THE PASSOVER MENU WILL BE AVAILABLE IN STORES
FROM THURSDAY, MARCH 29TH UNTIL SATURDAY, APRIL 7TH**
to place an order please call 773-292-7100 or email catering@goddessandgrocer.com

SIDES

SWEET POTATO KUGEL (VE) 30 EA
sweet potatoes, matzo meal, cinnamon and raisins (serves 10-12)

MATZO CHEESE KUGEL (V) 30 EA
toasted almonds and granny smith apples (serves 10-12)

POTATO KUGEL GRATIN (V) 30 EA
braised sliced potatoes and matzo crumbs

TZIMMES (VE,GF) 9 LB
carrots and sweet potatoes braised in orange juice with apples, prunes and honey

ROASTED GARLIC MASHED POTATOES (V,GF) 8.50 LB

HERB ROASTED YUKON POTATOES (V,GF) 7.50 LB

STEAMED VEGETABLE MEDLEY (VE,GF) 8.50 LB

GRILLED ASPARAGUS (VE,GF) 12.50 LB
truffle oil

BABY CARROTS (VE,GF) 7.50 LB
mint and honey

ROASTED BRUSSELS SPROUTS (VE,GF) 9.50 LB
balsamic glaze

ROASTED BROCCOLI (VE,GF) 9.50 LB
chili and lemon

BAKED CAULIFLOWER (VE,GF) 9.50 LB
golden raisins and toasted pine nuts

DESSERTS

CHOCOLATE DECADENCE CAKE 50 EA
rich, flourless chocolate cake served with a raspberry coulis (serves 12-16)

CHOCOLATE GANACHE CHEESECAKE
vanilla cheesecake covered in chocolate ganache on a chocolate coconut base
whole cheesecake (serves 10-12) 6 EA | 45 WHOLE

PAVLOVA 7 EA | 40 WHOLE
crispy meringue layered with berries and cream

LEMON TART 35 EA
creamy lemon filling in a coconut macaroon crust garnished with raspberries (serves 8 - 10)

CHOCOLATE MOUSSE JAR 6 EA
chocolate mousse with raspberries and crumbled macaroons

SEASONAL FRUIT COBBLER 7 EA | 45 WHOLE
whole cobbler (serves 8-10)

COCONUT MACAROONS 6 for 15
dipped in dark chocolate

MATZO SMORES COOKIE 4 EA
matzo layered with marshmallow, caramel and chocolate

MACAROON THUMBPRINT 6 for 15
with apricot jam

CHOCOLATE & TOFFEE MATZO BARK 8.50 BAG

WINES

RECANATI WHITE 18
kosher wine from Israel, a blend of sauvignon blanc and chardonnay that is crisp with pear and citrus notes.

RECANATI RED 18
kosher wine from Israel, cabernet/merlot blend, light-bodied and food friendly.

TO PLACE AN ORDER PLEASE CALL 773-292-7100 OR EMAIL CATERING@GODDESSANDGROCER.COM

*PASSOVER DAY DELIVERIES AVAILABLE LIMITED DELIVERY SLOTS AVAILABLE AT ANY GROCER LOCATION

*DELIVERY IS AVAILABLE FOR AN ADDITIONAL CHARGE WITH A 1 HOUR DROP OFF WINDOW

*HEATING INSTRUCTIONS WILL BE INCLUDED WITH EACH ORDER AND ARE AVAILABLE ON OUR WEBSITE

*WE TRY TO PACK ITEMS IN CONTAINERS SUITABLE FOR AN OVEN OR MICROWAVE, BUT WE SUGGEST TRANSFERRING MICROWAVEABLE ITEMS INTO A CHINA OR GLASS DISH SUITABLE FOR MICROWAVES

*A CREDIT CARD IS REQUIRED TO SECURE ALL ORDERS