

**PASSOVER 2016**  
*From April, 21st to May, 1st*

**THURSDAY, APRIL 21**

**LUNCH**

**Shmurah Matzah**

**Bolero Salad**

**Salads are set on beautiful and elegant tiered LED display**

**Caesar Salad**

*Hearts of Romaine lettuce served with Caesar dressing topped with fresh herb focaccia croutons and garnished with a fried plantain and an edible orchid flower.*

**Baby Spinach Salad**

*Fresh baby spinach leaves with strawberries, Julienne mangos, and hearts of palm with citrus dressing topped with candied pecans and garnished with cilantro*

**Main Course**

*Seared salmon with lemon and white sauce*

*Sliced meatloaf*

*Grilled chicken with tomato salsa made with basil and fresh garlic*

**Side Dish**

*Roasted butternut squash with shallots*

*California vegetables*

**\* Signature Drink: White wine Sangría \***

**Dessert**

**Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Cookies**

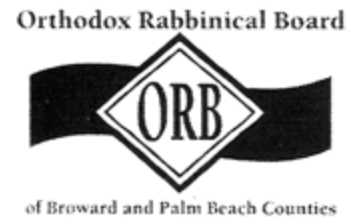
*Linzer tart-hazelnut cookie with strawberry jam finished with powdered sugar*

*Lemon tea cookie, tart lemon bites with a dense chewy center*

**DINNER**

**Shmurah Matza**

**Pre-set salad**



**Revolution Salad**

*Delicious and juicy poached pear sitting in the middle of a bed of baby kale, Lola Rosa, and frisée surrounded by sliced red & yellow beets drizzled with a pear reduction sauce*

**Soup**

**Carrot and ginger soup**

*Delicious and super healthy puréed soup made with slow-simmered carrots and a flavorful kick of fresh ginger*

**Entrée**

*Seared Grouper seasoned with sage and fresh garlic sauce served with baby bok choy sautéed with garlic  
Prime Rib rosette nestled on a bed of mashed yams garnished with yellow baby squash and drizzled with a sweet red wine sauce.*

*Golden chicken served with caramelized onions over garlic-mashed potatoes*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***

**Dessert**

**Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Fresh Fruit Pavlova**

*Crisp yet moist and airy Pavlova with a tart lemon curd in the middle topped with berry coulis and garnished with fresh fruit*

**\*Grilled chicken and grilled salmon dishes will be available \***

**\* Sugar-free desserts will be available \***



**PASSOVER 2016**

**FRIDAY, APRIL 22**

**BREAKFAST**

***Presented on an elegant and beautiful tiered LED display***

***Shmurah Matzah***

***An Artistic Display of the Most Fresh  
Sliced tomatoes, cucumbers, and onions***

***Delicious Sliced Nova***

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

***Egg Salad***

***Tuna Salad***

***Vegetable Crudité***

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

***Omelette Station***

*Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, fresh spinach, and tomatoes served with home fried potatoes*

***Fresh Sliced Fruit***

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

***Create Your Own Liquid Nitrogen Frozen Yogurt Station***

*Choose from a variety of flavors and combinations of fresh strawberries, bananas, and blueberries, and be ready to watch Chef Shaike bring to life the multi sensory preparation of Liquid Nitrogen frozen yogurt right before your eyes!  
Served in a mini martini glass with chopped fresh fruits.*

**LUNCH BUFFET**

***Shmurah Matzah***

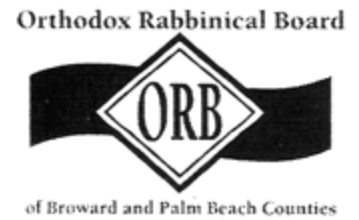
***Salad Bar***

*Mesclun mix*

*Romaine lettuce, iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, alfalfa sprouts, Julienne carrots, onions, green & red peppers, olives, hearts of palm, almonds, and mushrooms*

*Dressing options: olive oil, balsamic vinegar, or creamy dressing*

**4238 Hollywood Blvd. Hollywood, FL 33021 Telephone: (954) 399 0360 Fax: (754) 400 8180**



**Main Course**

*Tilapia with white wine and dill sauce  
Mongolian beef made with fresh ginger and scallions served with Asian sauce  
Chicken with sweet chili sauce*

**Side Dishes**

*Quinoa with mushrooms  
Chinese vegetables*

**\* Signature Drink: Mimosa \***

**Dessert**

**Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Cookies**

*Meringue light and crisp, melts perfectly on the tongue  
Matzo brittle, crunchy caramelized matzo*

**DINNER**

**Shmurah Matzah**

**Passover seder plate includes Maror and chzeret, charoset, karpes, z'roa, and beitzah**

**Salad Duet**

**Round Cucumber Salad**

*Thin lengthwise sliced cucumber filled with arugula and spinach rolled and served with a standing tall twin hearts of palm, decorated with candied pecans, cranberries, cubes of pineapples, and heart shaped beets, drizzled with raspberry vinaigrette dressing and a piece of sea bass with crusted almonds and Gelfite fish*

**Dips served on the table:** *beet dip, avocado dip, and bruschetta dip*

**Soup**

*Matzo ball soup*

**Entrée**

*Duet of Chicken Capón  
Sliced Prime Rib*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***



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***Dessert***

***Fresh sliced fruits***

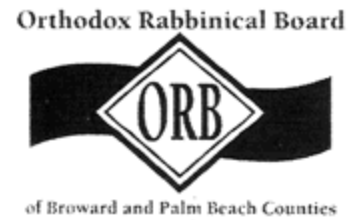
*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

***Opera Cake***

*This Italian classic dessert features varying layers of coffee soaked hazelnut sponge cake, chocolate and vanilla buttercream and topped with a caramel chocolate ganache*

***\* Grilled chicken and grilled salmon dishes will be available \****

***\* Sugar-free desserts will be available \****



**PASSOVER 2016**

**SATURDAY, APRIL 23**

**BREAKFAST**

*Presented on an elegant and beautiful tiered led display*

**Shmurah Matzah**

**An Artistic Display of the Most Fresh**  
*Sliced tomatoes, cucumbers, and onions*

**Delicious Sliced Nova**

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

**Egg Salad**

**Tuna Salad**

**Vegetable Crudité**

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

**Cheese Crêpe Station**

*Chef will serve you a French style crêpe stuffed with your choice of cheese filling:  
Gruyere & ricotta cheese, scallions, mushrooms, and figs*

*or*

*Parmesan & ricotta cheese, red grapes, onions, carrots, celery, and fresh dill*

**Harboiled eggs**

**Dessert**

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**LUNCH**

**Shmurah Matzah**

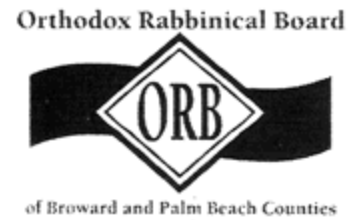
**Salad Bar**

*Mesclun mix*

*Romaine lettuce, iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, alfalfa sprouts, Julienne carrots, onions, green & red peppers, olives, hearts of palm, almonds, and mushrooms, grape tomatoes, basil, and Julienne beets with raisins and carrots*

*Dressing options: olive oil, balsamic vinegar, or creamy dressing*

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**Main Course**

*Grouper with pineapple salsa*

**Carving Station**

*Whole roasted turkey with orange and sage*

*Pastrami*

*Overnight roasted prime rib*

**Side Dishes**

*Quinoa with mushrooms*

*Roasted vegetables*

**\* Signature Drink: Shaike's Special Drink (Vodka, strawberry, pineapple, and fresh basil) \***

**Dessert**

**Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Create Your Own Liquid Nitrogen Sorbet Station**

*Choose from a variety of flavors and combinations of fresh lemon, mango and mixed berries, and be ready to watch Chef Shaike bring to life the multi sensory preparation of Liquid Nitrogen sorbet right before your eyes!  
Served in a mini martini glass with chopped fresh fruits.*

**THIRD MEAL**

**Shmurah Matzah**

**Salad Bar**

*Mesclun mix*

*Romaine lettuce, iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, alfalfa sprouts, Julienne carrots, onions, green & red peppers, olives, hearts of palm, almonds, and mushrooms, grape tomatoes, and*

*Julienne beets with raisins and carrots*

*Dressing options: olive oil, balsamic vinegar, or creamy dressing*

*Potato Salad*

*Quinoa Salad*

*Matbucha*

*Babaganush*

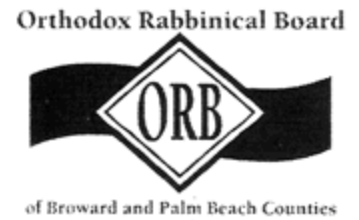
**Main Course**

*Poached Salmon*

*Herring*

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*



## **DINNER**

### **Shmurah Matzah**

**Passover seder plate includes Maror and chzeret, charoset, karpes, z'roa, and beitzah**

### **Salad**

#### **Veggie salad with Seared Tuna**

*A colorful plate rounded with slices of tomatoes, a bed of Julienne beets topped with lettuce and drizzled with creamy vinaigrette.*

#### **Endive salad with poached peach**

*A beautiful poached peach sliced in a fan style shape sitting on a bed of lettuce, bean sprouts, red hog, and spinach all surrounded with endive leaves.*

### **Soup**

*Homestyle Chicken Soup*

### **Main Course**

*Veal chops*

*Sliced roasted turkey*

### **Side Dish**

*Snowpeas with sautéed sliced mushrooms and red onions*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***

### **Desserts**

#### **Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

#### **Liquid Nitrogen Dairy Ice Cream Station**

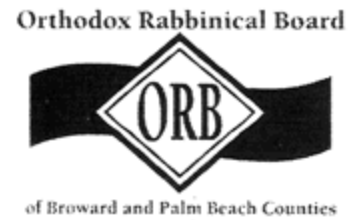
*Chef Shaike will make you experience the multi sensory preparation of Liquid Nitrogen ice cream right before your eyes! Choose your favorite flavors: vanilla, chocolate, and mint-chocolate chips.*

*Served in a mini martini glass with assorted toppings: coconut flakes, sprinkles, candied pecans, pistachios, and hazelnuts.*

**\*Grilled chicken & grilled salmon dishes will be available\***

**\* Sugar-free desserts will be available \***





**PASSOVER 2016**

**SUNDAY, APRIL 24**

**BREAKFAST**

***Presented on an elegant and beautiful tiered led display***

***Shmurah Matzah***

***An Artistic Display of the Most Fresh  
Sliced tomatoes, cucumbers, and onions***

***Delicious Sliced Nova***

***Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons***

***Egg Salad***

***Tuna Salad***

***Vegetable Crudit ***

***Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups***

***Omelette Station***

***Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalape o peppers, sliced mushrooms, fresh spinach, tomatoes, mozzarella, and cheddar cheese, served with home fried potatoes***

***Matzo Brei Station***

***Chef will prepare this traditional savory or sweet Passover dish, commonly made from matzo broken into pieces, softened in hot water, mixed with eggs, and pan-fried til crispy and golden. Matzo brei may be formed into a cake like a frittata or broken up and cooked like scrambled eggs.***

***Topped with your preference of sour cream, grated cheese, diced vegetables, apple sauce, sugar, syrup, or jelly.***

***Fresh Sliced Fruit***

***Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries***



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## **LUNCH**

### **Shmurah Matzah**

#### **Salad**

##### **Salad Bar**

*Mesclun mix*

*Romaine lettuce, iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, alfalfa sprouts, Julienne carrots, onions, green & red peppers, olives, hearts of palm, almonds, and mushrooms*

*Dressing options: olive oil, balsamic vinegar, or creamy dressing with a piece of white fish.*

#### **Main Course**

##### **Carving Station**

*Chef will carve your choice of savory juicy whole chicken  
or  
mouth-watering tender skirt steak*

#### **Side Dishes**

*Broccolini, blanched and sautéed broccoli with garlic sauce  
Roasted fingerling potatoes*

**\* Signature Drink: Blackberry Mojito \***

#### **Dessert**

##### **Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Cookies**

*Date bars, soft and chewy date bars  
Chocolate snowcaps, soft and chewy chocolate coated in powdered sugar*



## **DINNER**

### **Shmurah Matzah**

#### **Salad**

##### **Greek Salad**

*Made with pieces of tomatoes, sliced cucumbers, onions, feta cheese, and olives dressed with salt, oregano, and olive oil*

##### **Arugula Watermelon Salad**

*Arugula mixed with cubes of watermelon, parmesan cheese, and feta cheese dressed with lemon vinaigrette*

#### **Entrée**

*Seared Salmon with creamy sauce  
California vegetables with parmesan cheese*

#### **Matzo Pizza Station**

*Chef will prepare pizza dough made out of matzo mixed with water topped with tomato sauce and shredded cheese*

#### **Eggplant Parmesan Station**

*Chef will prepare thin slices of eggplant dipped in egg batter and matzo crumbs rolled and grilled, sealed with a toothpick, covered with tomato-basil sauce topped with caramelized cheese*

#### **Tempura Fish & Fry Station**

*Chef will prepare this Japanese style white fish tempura using a feather light batter and very hot oil to produce a light golden crispy crust, accompanied with savory cubed fried red bliss potatoes*

#### **Salad**

##### **Hawaiian Tuna**

*Grilled tuna marinated in orange juice, fresh garlic, lemon zest, and fresh scallions garnished with baby micro greens, and avocado salad*

#### **Soup**

*Pumpkin soup*

#### **Main Course**

##### **Sliced Brisket**

*Duck with apricot and prune*

#### **Side Dishes**

*Roasted red bliss potatoes*

*White asparagus*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***



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**Dessert**

**Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Create Your Own Liquid Nitrogen Parve Ice Cream Station**

*Choose from a variety of flavors and combinations of fresh strawberries, bananas, and blueberries, and be ready to watch Chef Shaike bring to life the multi sensory preparation of Liquid Nitrogen frozen yogurt right before your eyes! Enjoy Chef Shaike's secret creamy and fluffy recipe served in a mini martini glass with chopped fresh fruits.*

**\* Grilled chicken and grilled salmon will be available \***

**\* Sugar-free desserts will be available \***



**PASSOVER 2016**

**MONDAY, APRIL 25**

**BREAKFAST**

*Presented on an elegant and beautiful tiered led display*

**Shmurah Matzah**

**An Artistic Display of the Most Fresh**  
*Sliced tomatoes, cucumbers, and onions*

**Delicious Sliced Nova**

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

**Egg Salad**

**Tuna Salad**

**Vegetable Crudité**

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

**Omelette Station**

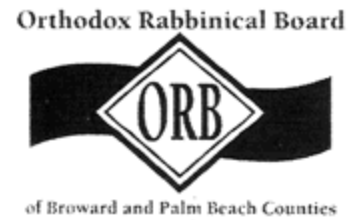
*Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, fresh spinach, and tomatoes served with home fried potatoes*

**Eggplant Parmesan Station**

*Chef will prepare thin slices of eggplant dipped in egg batter and matzo crumbs grilled and rolled, sealed with a toothpick covered with tomato-basil sauce and torched cheese on top.*

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*



## **LUNCH**

### **Shmurah Matzah**

#### **Salad**

##### **Caesar salad**

*Hearts of Romaine lettuce served with Caesar dressing topped with fresh herb focaccia croutons and garnished with a fried plantain and an edible orchid flower.*

##### **Cabbage salad**

*Thin shreds of cabbage and carrots mixed with cranberries, cherry tomatoes, scallions with honey mustard dressing*

#### **Main Course**

*Moroccan salmon with peppers, carrots, cilantro, fresh garlic on a tomato sauce*

*Sliced lamb roast with lamb juice sauce*

*Chicken Marsala with sliced mushrooms*

**\* Signature Drink: Bellini (peach juice and champagne) \***

#### **Dessert**

##### **Fresh sliced fruits**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Cookies**

*Thumbprint drops, thick cookie baked with jam center*

*Linzer tart-hazelnut cookie with strawberry jam finished with powdered sugar*

## **DINNER**

### **Shmurah Matzah**

#### **Salad**

*Tomato Plant Salad*

*Slightly carved tomato filled with Lola Rosa and frisée lettuce drizzled with raspberry vinaigrette*

#### **Soup**

*Creamy broccoli soup*

#### **Main Course**

##### **Schnitzel**

*Tenderized boneless meat coated in flour and beaten eggs, cooked in a creamy orange sauce made with honey, orange zest, orange juice, and lemon zest*



***Prime Rib Rosette***

*Delicate prime rib rosette served with beets mashed potatoes and baby carrots*

***\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \****

***Dessert***

***Fresh Sliced Fruit***

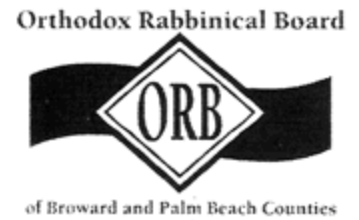
*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

***Crème Brûlée***

*Creamy and smooth vanilla bean has surprise caramelized oranges on the bottom and finished with the classic crunchy burnt sugar top*

***\*Grilled chicken and grilled salmon dishes will be available \****

***\*Sugar-free desserts will be available \****



**PASSOVER 2016**

**TUESDAY, APRIL 26**

**BREAKFAST**

***Presented on an elegant and beautiful tiered led display***

***Shmurah Matzah***

***An Artistic Display of the Most Fresh  
Sliced tomatoes, cucumbers, and onions***

***Delicious Sliced Nova***

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

***Egg Salad***

***Tuna Salad***

***Vegetable Crudité***

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

***Omelette Station***

*Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, fresh spinach, and tomatoes served with home fried potatoes*

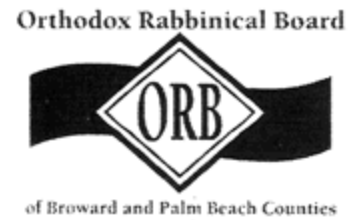
***Fresh Sliced Fruit***

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

***Mini Pancake Lollipop Station with Chocolate Ganache***

*Chef will make mini pancakes cooked in a hot pan, will serve them in a stack and insert a lollipop stick and dipped in delicious chocolate ganache, served with whipped cream and garnished with raspberries purée with options of different toppings.*





## **LUNCH**

### **Shmurah Matzah**

#### **Salad**

##### **Israeli Salad Buffet**

*Hummus & Tahini salad dressed with extra virgin olive oil, paprika, and parsley*

*Babaganoush made with fresh garlic and garnished with parsley*

*Moroccan carrot salad made with fresh garlic, parsley, and paprika*

*Beets salad*

*Marinated black & green olives*

*Roasted spicy hot peppers*

*Matbucha*

*All salads above will be served with Pita bread and Laffa bread*

#### **Main Course**

*White fish with spinach and mushroom*

##### **Jerusalem Shawarma Mix**

*Turkey, lamb, and chicken Shawarma mixed meats placed on a vertical spit and meat cuts are shaved for serving while rest of the meat keeps heating on the rotating spit*

#### **Side dishes**

*Quinoa Matzo falafel*

#### **Latkes Station**

*Chef will prepare custom made latkes. Guests can pick their favorite ingredients: traditional latkes, sweet potato, yucca, basil, carrots, cauliflower, celery roots, chives, cilantro, corn beef, fresh onions, garlic, Idaho potato, kohlrabi, mushrooms, parsley, spinach, or zucchini*

**\* Signature Drink: Seabreeze (vodka, grapefruit juice, cranberry juice) \***

#### **Dessert**

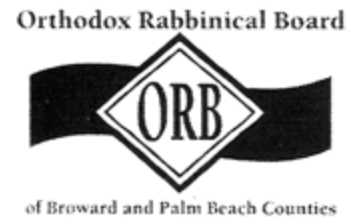
##### **Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Cookies**

*Lemon bars, tart lemon curd on a buttery almond crust*

*Mint thins, dark chocolate crispy cookie with mint filling and chocolate coating*



**DINNER**

**Shmurah Matzah**

*Hawaiian Tuna*

*Sashimi grade tuna marinated in orange juice, fresh garlic, lemon zest, and fresh scallions garnished with baby micro greens, and avocado salad*

**Soup**

*Pumpkin soup*

**Main Course**

*Sliced Brisket*

*Duck with apricot and prune*

**Side Dishes**

*Roasted red bliss potatoes*

*White asparagus*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***

**Dessert**

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Cookie and Cream Triple Stack**

*Moist chocolate sponge cake adorned with three luscious layers of frozen delights including dark chocolate mousse, cookies and cream mousse finished with a dark chocolate ganache*

**\* Grilled chicken and grilled salmon dishes will be available \***

**\* Sugar-free desserts will be available \***



**PASSOVER 2016**

**WEDNESDAY, APRIL 27**

**BREAKFAST**

*Presented on an elegant and beautiful tiered led display*

**Shmurah Matzah**

**An Artistic Display of the Most Fresh**  
*Sliced tomatoes, cucumbers, and onions*

**Delicious Sliced Nova**

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

**Egg Salad**

**Tuna Salad**

**Vegetable Crudit **

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

**Omelette Station**

*Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalape o peppers, sliced mushrooms, fresh spinach, and tomatoes served with home fried potatoes*

**Red and Green Shakshuka Station**

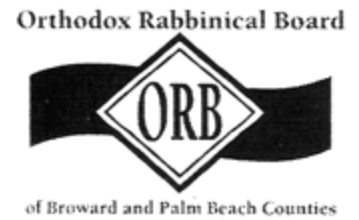
*Bring your guests a bright and spicy start with this traditional Israeli substantial breakfast. Chef will serve your guests their choice of:*

**Red Shakshuka**, poached eggs cooked in a tomato, onion, red pepper sauce spiced with cumin, paprika, and cayenne  
*or*

**Green Shakshuka**, a variation of red shakshuka where the tomato is substituted for fresh spinach and leans on onions, garlic, and cumin for a delicious flavor.

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*



## **LUNCH**

### **Shmurah Matzah**

#### **Salad**

*Napa cabbage*

*made with red peppers, Julienne cucumbers, celery, cubed prunes, apricots, fresh dill, and roasted almonds served in bolero glass with creamy lemon vinaigrette*

*Arugula and kale salad*

*with Julienne mango, cubed watermelon, fresh chives, and mango vinaigrette*

#### **Main Course**

*Crusted Almond salmon*

*Red & green pepper stuffed with ground beef and sofrito with cubed potatoes*

*Honey mustard chicken*

#### **Side Dishes**

*Quinoa with cranberries*

**\* Signature Drink: Paloma (tequila, grapefruit juice, squeeze of lime, splash of sprite) \***

#### **Dessert**

##### **Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Cookies**

*Matzo brittle, crunchy caramelized matzo*

*Chocolate snowcaps, soft and chewy chocolate coated in powdered sugar*

## **DINNER**

### **Shmurah Matzah**

#### **Duet Salad**

##### **Round Cucumber Salad**

*Thin lengthwise sliced cucumber filled with arugula and red hog lettuce rolled and decorated with pieces of mango, papaya, and cherry tomatoes*

*Accompanied with*

**Ceviche** served in a mini martini glass

#### **Soup**

*Tomato soup*



**Main Course**  
*Lamb Shack*  
*Chicken Fajita*

**Side Dishes**  
*Roasted fingerling potato with thyme and sage*  
*Broccolini, blanched and sautéed broccoli with garlic sauce*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***

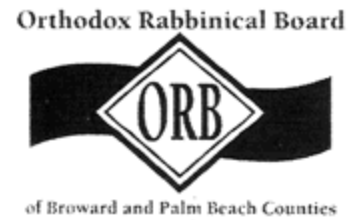
**Dessert**

**Fresh Sliced Fruit**  
*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Matzo Napoleon**  
*Stacked chocolate covered matzo features layers of creamy vanilla mousse and fresh berries*

**\* Grilled chicken and grilled salmon dishes will be available \***

**\* Sugar-free desserts will be available \***



**PASSOVER 2016**

**THURSDAY, APRIL 28**

**BREAKFAST**

*Presented on an elegant and beautiful tiered led display*

**Shmurah Matzah**

**An Artistic Display of the Most Fresh**  
*Sliced tomatoes, cucumbers, and onions*

**Delicious Sliced Nova**

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

**Egg Salad**

**Tuna Salad**

**Vegetable Crudité**

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

**Omelette Station**

*Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, fresh spinach, tomatoes, mozzarella, and cheddar cheese, served with home fried potatoes*

**Matzo Pizza Station**

*Chef will prepare pizza crust out of matzo softened in water, covered with tomato sauce, sprinkled with cheese and topped with tomatoes, mushrooms and green peppers*

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*



Orthodox Rabbinical Board



of Broward and Palm Beach Counties

## **LUNCH**

### **Shmurah Matzah**

#### **Salad Bar**

*Mesclun mix*

*Romaine lettuce, iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, alfalfa sprouts, Julienne carrots, onions, green & red peppers, olives, hearts of palm, almonds, and mushrooms*

*Dressing options: olive oil, balsamic vinegar, or creamy dressing*

#### **Main Course**

*Mahi-mahi with scallions and lemon garlic sauce*

*Lamb meatballs with tomato sauce*

*Chicken with prunes and olives*

#### **Side Dishes**

*Caramelized onions over garlic mashed potatoes*

*California vegetables*

**\* Red Wine Sangría \***

#### **Dessert**

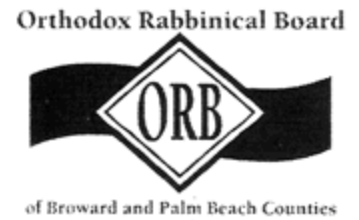
##### **Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Cookies**

*Almond crescents, rich and dense almond cookies*

*Chocolate snowcaps, soft and chewy chocolate coated in powdered sugar*



**DINNER**

**Shmurah Matzah**

**Salad**

*This unique salad plate is composed of a centered bed of baby kale and baby micro greens mixed with craisins and cherry tomatoes, accompanied with Julienne beets, carrots, and jicama; and Salmon with lemon ginger sauce served in a mini martini glass on one side of the plate, and popcorn shoots sticking out of a cucumber base on the other side*

**Main Course**

**Prime Rib Rosette and Chicken Roulade**

*Prime Rib Rosette flower with crispy sage and engulfed in au jus sauce, surrounded by petals of mouth-watering Chicken Roulade filled with delicious Portobello mushrooms and quinoa, and finished with a tied freshly sautéed California vegetables and butternut sweet mashed potatoes*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***

**Dessert**

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

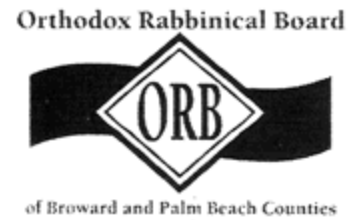
**Almond Pear Tarte**

*Tarte featuring spiced poached pears and a rich almond cream on a buttery tarte crust*

**\* Grilled chicken and grilled salmon dishes will be available \***

**\* Sugar-free desserts will be available \***





**PASSOVER 2016**

**FRIDAY, APRIL 29**

**BREAKFAST**

*Presented on an elegant and beautiful tiered led display*

**Shmurah Matzah**

**An Artistic Display of the Most Fresh**  
*Sliced tomatoes, cucumbers, and onions*

**Delicious Sliced Nova**

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

**Egg Salad**

**Tuna Salad**

**Vegetable Crudit **

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

**Omelette Station**

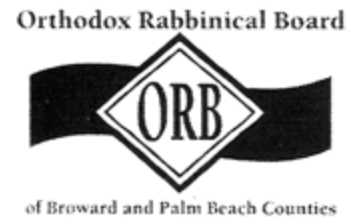
*Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalape o peppers, sliced mushrooms, fresh spinach, tomatoes, mozzarella, and cheddar cheese, served with home fried potatoes*

**Sweet Cr pe Station**

*Chef will prepare French style cr pe, fill them with bananas and strawberries, and drizzled with your choice of hot chocolate sauce or raspberry sauce, garnished with whipped cream*

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*



## **LUNCH**

### **Shmurah Matzah**

#### **Salad**

*Baby bok choy salad with mango, papaya, and fresh figs with a rice vinegar & soy sauce dressing  
Mesclun mix salad with red wine vinaigrette*

#### **Main Course**

*Sea bass with pesto sauce  
Chicken breast, juicy breast of chicken cooked with sliced olives and lemon sauce  
Veal Roast, slow-cooked mouthwatering tender roast*

#### **Side dishes**

*Cubed roasted potatoes with shallots, parsnip carrots seasoned with thyme and rosemary  
California vegetables*

**\* Signature Drink: Madras (vodka, orange juice, cranberry juice, lime)**

#### **Dessert**

##### **Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Cookies**

*Coconut macaroons, traditional Passover favorite  
Chocolate snowcaps, soft and chewy chocolate coated in powdered sugar*



## **DINNER**

### **Shmurah Matzah**

#### **Salad**

*This beautiful and colorful salad displays a bouquet of fresh mesh, micro greens, red hog, Lola Rosa, radicchio, escarole, and curly endive rolled with a thin cucumber slice lay down in the center of the plate, with a 3-color Gelfite fish (green, red, and white) on one side and a stack of avocado tuna tartare on the other side*

#### **Main Course**

*Baby Cornish hen with compote dried fruit sauce  
Sliced brisket with Coca-cola sauce*

#### **Side Dishes**

*Hash potatoe kugel with pieces of corn beef inside  
Assorted vegetables*

**\* Red wine, white wine, moscato, Kiddush wine, champagne, and grape juice \***

#### **Dessert**

##### **Fresh Sliced Fruit**

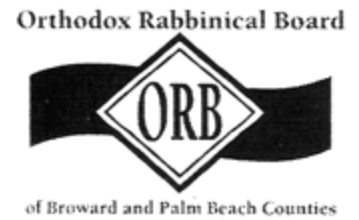
*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Sacher Torte**

*Rich flourless chocolate cake features a center with apricot jam and crushed pistachios finished with a sumptuous chocolate glaze*

**\* Grilled chicken and grilled salmon dishes will be available \***

**\* Sugar-free desserts will be available \***



**PASSOVER 2016**

**SATURDAY, APRIL 30**

**BREAKFAST**

*Presented on an elegant and beautiful tiered led display*

**Shmurah Matzah**

**An Artistic Display of the Most Fresh**  
*Sliced tomatoes, cucumbers, and onions*

**Delicious Sliced Nova**

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

**Egg Salad**

**Tuna Salad**

**Vegetable Crudité**

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

**Avocado Station**

*Chef will prepare your own freshly cut avocado filled with salmon salad garnished with caviar and fried plantain*

**Hardboiled eggs**

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**LUNCH**

**Shmurah Matzah**

**Salad Salad Bar**

*Mesclun mix*

*Romaine lettuce, iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, alfalfa sprouts, Julienne carrots, onions, green & red peppers, olives, hearts of palm, almonds, and mushrooms, grape tomatoes with basil & mozzarella and Julienne beets with raisins and carrots*

*Dressing options: olive oil, balsamic vinegar, or creamy dressing*

*Whole poached Grouper*



#### **Carving Station**

*Whole roasted turkey cooked with grapefruit, lime, thyme, and fresh garlic  
Pastrami  
Overnight roasted Prime Rib*

#### **Kugel Station**

*Chef will serve you a delicious homemade style corn beef potato kugel*

#### **Roasted Vegetable Display**

*Variety of colorful seasoned and roasted vegetables, such as Portobello mushrooms, eggplant, red peppers, green peppers, red onions, zucchini, and yellow squash beautifully displayed for your guests to enjoy*

**\* Signature Drink: Fuzzy Navel (vodka, peach schnapps, orange juice) \***

#### **Dessert**

##### **Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

##### **Cookies**

*Chocolate snowcaps, soft and chewy chocolate coated in powdered sugar  
Thumbprint drops, thick cookie baked with jam center*

#### **DINNER**

##### **Shmurah Matzah**

##### **Salad**

##### **Caesar Salad**

*Fresh and crispy hearts of Romaine lettuce tossed with traditional Caesar dressing, topped with fresh herb focaccia croutons, and garnished with a fried plantain and edible orchid flower. Served in bolero glass*

##### **Vibrant Colorful Sushi Display**

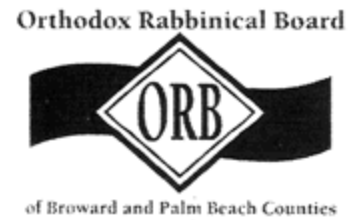
**Set up on a beautiful and elegant 3-level tiered glass display**  
*Served with soy sauce, pickled ginger, wasabi and chop sticks*

##### **California Rolls**

*Imitation crab, avocado, and cucumber garnished with orange Masago*

##### **Alaskan Roll**

*Salmon, white asparagus, and avocado*



**Philadelphia Roll**

*Smoked salmon, chives, and parve cream cheese garnished with green Masago caviar*

**Tuna Roll**

*Tuna, carrots, red peppers, and European cucumber garnished with toasted black & white sesame seeds*

**Vegetarian Roll**

**Cucumber Roll**

**Spicy Tuna Roll**

**Nigiri Roll & Sashimi Roll**

**Main Course**

**Pizza Quesadilla Station**

*Chef will prepare grilled tortillas filled with green onions, sliced mushrooms, mozzarella cheese, sautéed peppers, sautéed onions, and spinach, accompanied with avocado, chopped tomatoes, shredded lettuce, and sour cream. Fresh tortilla chips with your choice of tomato salsa and guacamole dip*

**Fish Tortilla Station**

*Chef will prepare you a soft flour tortilla or hard shell taco filled with pieces of grilled white fish with your choice of shredded parve cheese, California vegetables, lettuce, onion, jalapeños, tomatoes, salsa verde, salsa roja, spicy salsa verde, guacamole, and sour cream.*

**Mozzarella Sticks & French Fries Station**

*Chef will prepare fresh mozzarella sticks coated in batter cooked til golden brown*

**\* Keg of Beer \***

**Dessert**

**Fresh sliced fruits**

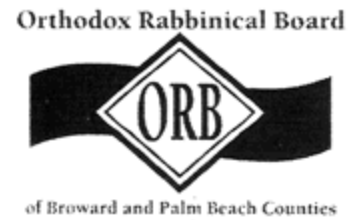
*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*

**Hazelnut Dome**

*Frozen hazelnut mousse on a meringue dacquoise dipped in chocolate and covered with roasted hazelnuts and drizzled with chocolate*

**\*Grilled chicken and grilled salmon dishes will be available \***

**\* Sugar-free desserts will be available \***



**PASSOVER 2016**

**SUNDAY MAY 1, 2015**

**BREAKFAST**

***Presented on an elegant and beautiful tiered led display***

**Assorted Bagels**

*Plain, onions, sesame seeds, and poppy seeds*

**An Artistic Display of the Most Fresh**

*Sliced tomatoes, cucumbers, and onions*

**Delicious Sliced Nova**

*Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons*

**Egg Salad**

**Tuna Salad**

**Vegetable Crudité**

*Long strips of fresh cucumbers, peppers, zucchinis, and carrots with Thousand Island dressing served in mini cups*

**Omelette Station**

*Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, fresh spinach, tomatoes, mozzarella, and cheddar cheese, served with home fried potatoes*

**Matzo French Toast Station**

*Chef will prepare a matzo French toast by dipping it in a mix of beaten eggs and milk, then cook them in a hot pan, drizzled with honey and garnished with bananas and walnuts*

**Fresh Sliced Fruit**

*Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries*