

Passover 2016 Pricing

<u>Program</u>		Adults	Children (Under 11)
8 Day Full Meal Program		1,450	1,050
Shabbat and Yom Tov	Dinner	150	100
	Lunch	120	70
	Breakfast	40	30
Chol Hameod	Dinner	130	80
	Lunch	80	50
	Breakfast	40	30
<i>Every sit-down meal will have 2 different seating options</i>			
		<u>Seating 1</u>	<u>Seating 2</u>
Shabbat and Yom Tov	Dinner	6:00-8:30 pm	8:30-11:00 pm
	Lunch	11:00 am-12:30 pm	12:30-2:00 pm
	Breakfast	7:00-8:30 am	8:30-10:00 am
Chol Hameod	Dinner	6:00-8:00 pm	8:00-10:00 pm
	Lunch	11:00am-12:30 pm	12:30-2:00 pm
	Breakfast	7:00-8:30 am	8:30-10:00 am
		Adults	Children (under 11)
Open Buffet	Everyday	80	50

Buffet will be open to the general public, only one seating option from **2-5 pm**

All drinks including alcohol and soda are inclusive to price.

*All prices are subject to a 20% service charge and 7% sales tax



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

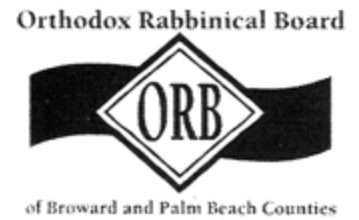
Lemon tea cookie, tart lemon bites with a dense chewy center

DINNER

Shmurah Matza

Pre-set salad

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



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

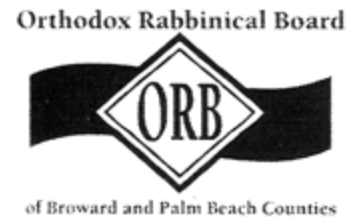
Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries

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

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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

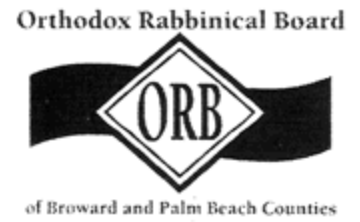
Soup

Matzo ball soup

Entrée

*Duet of Chicken Capón
Sliced Prime Rib*

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



Dessert

Fresh sliced fruits

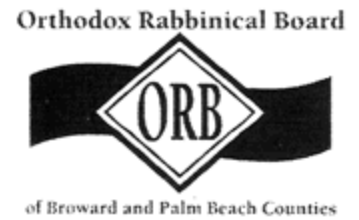
Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries

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 Crudit 

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

Cheese Cr pe Station

*Chef will serve you a French style cr pe 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

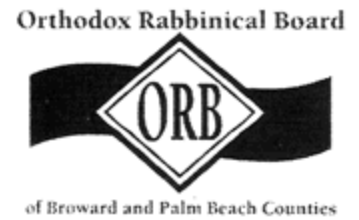
Main Course

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 ***

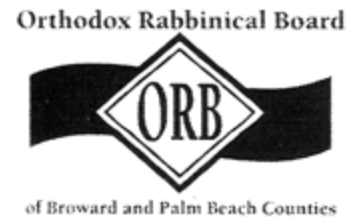
Dessert

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 ***



Orthodox Rabbinical Board



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Dessert

Fresh sliced fruits

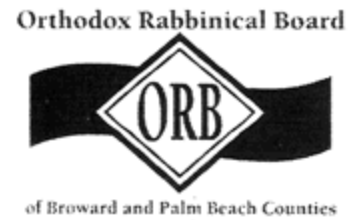
Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries

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

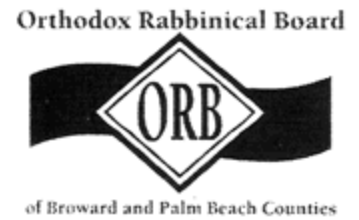
Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, fresh spinach, and tomatoes served with home fried potatoes

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

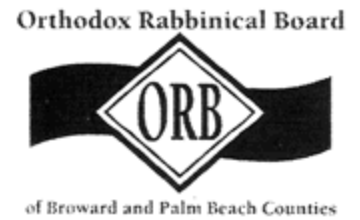
Soup

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

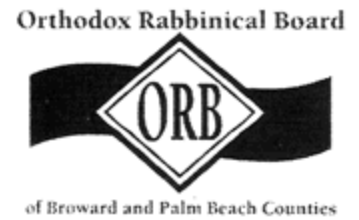
Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries

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

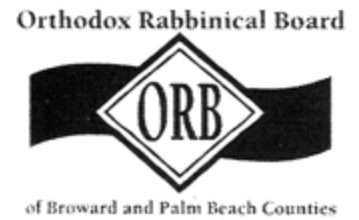
Fresh Sliced Fruit

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

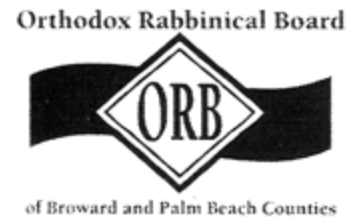
Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries

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

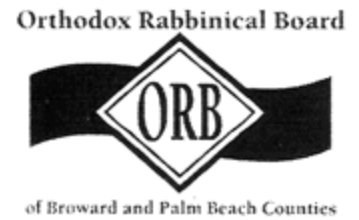
Bring your guests a bright and spicy start with this traditional Israeli substantial breakfast. Chef will serve your guests their choice of:

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 ***

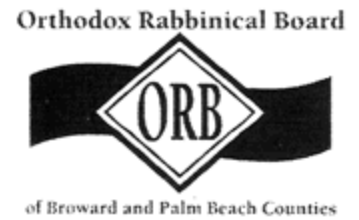
Dessert

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

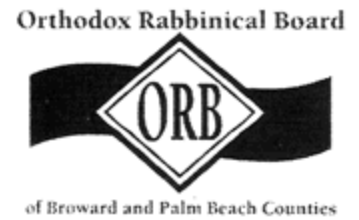
Fresh Sliced Fruit

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 Crudité

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

Omelette Station

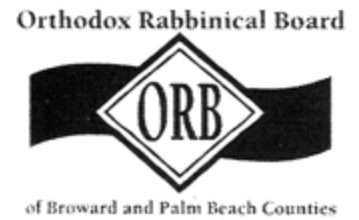
Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, fresh spinach, tomatoes, mozzarella, and cheddar cheese, served with home fried potatoes

Sweet Crêpe Station

Chef will prepare French style crêpe, 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)**

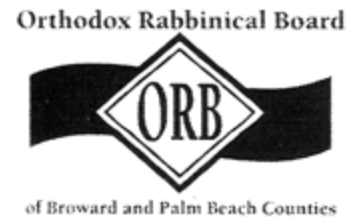
Dessert

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

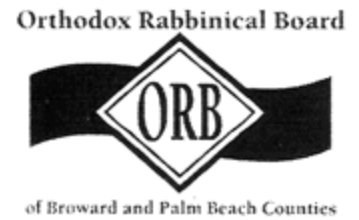
Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries

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

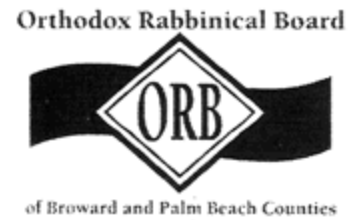
Salad Salad Bar

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

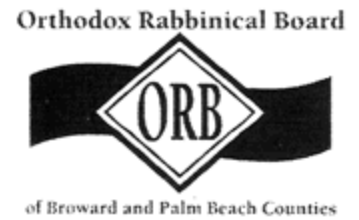
Set up on a beautiful and elegant 3-level tiered glass display
Served with soy sauce, pickled ginger, wasabi and chop sticks

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