



Pesach Takeout Menu

Presented by Congregation Beth HaMedrash of Wynnewood, PA

Catered by Joshua Small

Under the Supervision of **Rabbi Yonah Gross**

* Contains matzah/gluten
(gebrokts)

** Contains tree nuts

Appetizers		Price
Gefilte fish loaf		\$14
- Plain or baked in a zesty tomato sauce (platters available)		
Salmon gefilte fish loaf		\$16
Tri-color gefilte fish loaf		\$22
Mini meatballs in sauce (marinara or sweet 'n' sour)	small \$15 [2-1/4 lb. pan]	Large \$55 [9x13 pan]
With quinoa	small \$15	Large \$45
With spaghetti squash	small \$14	Large \$35
Poached salmon (3 oz., with white wine & lemon) [min. 4 servings]		\$6/serving
**Almond crusted whole salmon fillet platter [serves 12-15]		\$ 48
Pepper-crusted tuna slices platter with mango salsa [serves 6-8]		\$ 38
Smoked whole whitefish platter [serves 20-30]		\$ 85
Hungarian stuffed cabbage – beef, turkey, or blend [pkg. of 4]		\$ 24
Unstuffed cabbage	small \$18	large \$54
Vegetarian stuffed mushrooms	Small \$15	large \$35
Salmon quiche (pie plate)		\$18
Crepes (available with mushroom gravy) [pkg. of 6]		
Potato fried onion		\$ 18
Vegetarian eggroll		\$ 22
Wild mushroom		\$ 22
Spinach		\$ 22
Southwestern chicken eggroll		\$ 24
Brisket mashed potatoes		\$ 24
Pulled BBQ beef		\$ 35
Cinnamon apple		\$ 24
Soups [by the quart]		Price
Chicken broth		\$ 8
Chicken soup with vegetables and chicken		\$ 9
Large Matzah balls [pkg of 6]	Traditional \$5	Non-Gebrochts \$7
Crepe noodles [feeds 8-10]		\$9
Hearty vegetable		\$8
Carrot ginger		\$8
Butternut squash		\$8
Creamy mushroom		\$9
Creamy broccoli		\$8
Creamy asparagus		\$8
French onion		\$9
Tomato cabbage beef		\$11
Beef Borscht		\$16
Fruit soup (perfect hot or cold)		\$9

Salads & Dips [by the pint]		Price
Spanish eggplant salad		\$8
Babaganoush		\$8
Onion Dip		\$7
Zesty eggplant salad (with cilantro and fresh veggies)		\$8
**Mock chopped liver		\$11
Matbucha		\$8
Spinach dip		\$8
Olive dip		\$7
Olive tapenade		\$11
Marinated olives (spicy)		\$10
Spicy mayo dip		\$6
Pareve Caesar dressing		\$6
Raspberry vinaigrette		\$6
Honey "Dijon" dressing		\$6
Chrayonnaise		\$5
Egg salad (with fried onions)		\$7
Cole slaw		\$6
Cucumber salad		\$6
Red Bliss potato salad		\$6
Salmon salad		\$12
Tuna salad		\$10
Chicken salad		\$12
Liver and onions		\$16
Guacamole		\$12
Mango salsa		\$12
Israeli red cabbage salad		\$7
Quinoa tabouli		\$8
Moroccan carrots (with cumin, lime juice, and cilantro)		\$7
**Carrot salad (with pineapple, raisins, and walnuts)		\$8

Kugels/Soufflés		Price	
	Small Rectangle (Serves 6-8)	9 x 13 pan (Serves 20-25)	Single soufflé serving (6 pk)
Potato	\$10	24	10
Potato and meat (yapsach)	\$16	38	16
Carrot	\$10	24	10
Sweet Potato	\$10	24	10
Broccoli	\$14	30	12
Mixed vegetable	\$12	24	10
Yerushalmi (Non-G)	\$16	38	14
*Matzah farfel (sweet or savory)	\$14	30	12
Apple & cranberry	\$14	30	12

Chicken Entrees [min. order 4 per single item]		Price
	Dark meat	White meat
Roasted chicken on bone w/onions & peppers	\$5 each	\$7 each
Oven-fried breaded chicken on bone (non-G)	\$5 each	\$7 each
BBQ chicken on bone	\$5 each	\$7 each
Chicken cacciatore	\$6 each	\$8 each
Apricot chicken on bone	\$6 each	\$8 each
Coq au vin (with wine & mushrooms)	\$6 each	\$8 each
Chicken picatta cutlet (in lemon garlic sauce)		\$8 each
Herb grilled chicken cutlet (in onion sauce)		\$8 each
Chicken marsala cutlet		\$8 each
Coconut coated chicken cutlet		\$8 each
Chicken schnitzel (non-G)		\$8 each
**Almond-crusted chicken cutlet		\$9 each
Chicken l'orange (cutlet in orange wine sauce)		\$9 each
**Pesto chicken cutlet		\$9 each
Chicken nuggets (non-G)	\$22 small pan	\$65 9x13 pan
Breaded, battered or in spicy popper or "sesame" sauce		
BBQ chicken wings – reg. or spicy		\$10/dozen
Baby chicken shawarma (sliced thinly, with onions and herbs)	\$25 small pan	\$74 9x13 pan
Grilled Hawaiian baby chicken		\$12 each
Stuffed capons (boneless thigh)		\$15 each
Pastrami-stuffed chicken kiev		\$15 each
Chinese chicken stir fry	\$14 small pan	\$42 9x13 pan
Glazed Cornish hens w/ stuffing (2 pc)		\$35 per set
Sliced turkey breast w/gravy		\$12/serving
Whole turkey stuffed (16-18 lbs.)		\$125

Fish Entrees [min. order 4 per single item]	Price
Moroccan salmon or tilapia – in spicy tomato sauce with olives and peppers	\$10 each
Salmon fillet (BBQ/pesto/lemon garlic/teriyaki/*almond crusted/potato crusted)	\$10 each
Salmon Florentine (fillet of salmon rolled with spinach)	\$12 each
Pan seared pesto sea bass	\$26 each
Pepper crusted tuna steak	\$20 each
Breaded flounder (non-G)	\$8 each
Tuna or salmon croquettes (non-G) (pkg.of 6)	\$30

Meat Entrees [min. order 4 per single item]		Price
	Small	Large
Meatballs (in marinara or Swedish style sauce)	\$15	\$55
Beef bourguignon	\$18	\$60
Boneless BBQ beef	\$18	\$65
Beef stir fry	\$15	\$55
Beef and Broccoli	\$18	\$65
Beef Cholent/stew (with kishke)	\$14	\$45
Traditional beef brisket (with mushrooms and gravy)		\$14/serving
Pomegranate brisket		\$14/serving
Candied corned beef brisket		\$16/serving
Yom Tov pot roast in red wine reduction (serves 8-10)		\$85/roast
Savory meatloaf (beef/turkey blend) (serves 4-6)		\$22/loaf
Grilled beef sliders		\$18/dozen
Herbed Baby Lamb Chops (pp 3 bones)	(min. 2 orders)	\$30 p.p.
Grilled rib steaks	(min. 2 orders)	\$25 each
Moussaka (beef and eggplant)	Small \$18	Large \$55
*Meat matzah lasagna		Large \$55

Vegetables & Sides		Price
	Small Pan	Large Pan
Roasted potato halves (8 per pan)	\$8	
Roasted root vegetables	\$9	\$22
Roasted diced beets and yams	\$9	\$22
Julienned vegetables	\$12	\$25
Lyonnise sweet potatoes (sliced, spiced & roasted)	\$12	\$25
Candied sweet potatoes	\$9	\$22
**Maple sweet potatoes w/ pecans	\$15	\$35
Potato latkes (by the dozen)		\$18
Leek fritters (by the dozen)		\$22
Homestyle mashed potatoes w/fried onion	\$8	\$20
Creamy mashed sweet potatoes	\$9	\$22
Sweet potato fries	\$12	\$25
Home fries (fried potato wedges)	\$12	\$25
Rosemary roasted red potatoes	\$9	\$22
Potato knishes – in crepe dough (6 ct.)		\$22
Cabbage and onions	\$12	\$28
Cabbage and Noodles (non-G)	\$16	\$34
Italian zucchini boats (6 ct.)		\$22
**Quinoa pilaf (with raisins and almonds)	\$18	\$65
Shitake quinoa pilaf	\$18	\$65

*Mushroom matzah farfel	\$14	\$35
Mushroom Non-G farfel	\$22	\$55
Seasoned spaghetti squash	\$14	\$35
**Mock sesame noodles (from spaghetti squash)		
Honey glazed carrots	\$9	\$22
Garlic sautéed broccoli & cauliflower	\$14	\$35
Tempura onion rings	\$12	\$35
Tempura cauliflower	\$15	\$45
Popcorn cauliflower (roasted w/ garlic and turmeric)	\$14	\$42
Vegetable stir fry	\$12	\$28
Grilled vegetable stacks (serves 6)		\$24
Ratatouille		\$16/Qt.
Shitake "risotto" – non-G	\$22	\$70

Vegetarian Entrees [min. order 4 per single item]		Price
Stuffed portobello (spinach mushroom and/or quinoa)		\$16 each
Roasted eggplant spinach marinara bake	Small \$15	Large \$45
Eggplant rollatini (spinach mushroom and/or quinoa) (pkg. of 6)		\$30
Veggie cutlet (pkg. of 6)		\$30

Extras	Price
French fried onions	\$8/pt.
Caramelized onions	\$12/pt.
Mushroom gravy	\$9/pt.
Grated horseradish	\$8/pt.
Charoses	\$12/pt.

Desserts	Price
Chocolate frosted brownies	Small \$12 Large \$28
Apple cranberry crumble	Small \$14 Large \$32
Layer cake w/chocolate shavings	\$35
**Fudgy chocolate Bundt cake with mocha glaze	\$45
Pavlova (layered meringue pie topped with fresh fruit)	\$35
**Chocolate mousse pie in coconut crust	\$28
**lemon meringue pie	\$28
Chocolate lava cakes	\$22 for 6 pc
**Coconut toasted walnut date balls	\$26 for 12 pc.
Chardonnay poached pears	\$30 for 6 pc.
**Baked apples w/ pecan maple fruit filling	\$30 for 6 pc.
*Mock oatmeal cookies (macaroon-size)	\$22 for 24 pc.
*/**Matzah Baklava	\$65 (9x13)
**Chocolate Trifle (chocolate cake, mousse, whipped cream, and Viennese crunch)	\$85 TRIFLE BOWL GLASS INCLUDED
Strawberry Shortcake Trifle	\$75 TRIFLE BOWL GLASS INCLUDED
**Almond caramel pareve ice cream torte (serves 12)	\$32
Strawberry swirl pareve ice cream torte (serves 12)	\$38
Fresh fruit platter (12x12)	\$45
Fruit compote (apples, apricots, plums)	\$16/Qt.
Warm berry sauce (perfect for sorbet!)	\$12/pt.

Dairy Menu

Price

Eggplant parmesan ("breaded" or "unbreaded")	Small \$15	Large \$55
*Matzah lasagna		Large \$45
Eggplant rollups	Small \$15	Large \$45

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We will gladly discuss custom-tailoring the menu to your individual needs.

Matzah dishes are made with 18-minute matzah unless alternative requested.

Please inform us of all food allergies.

All checks are to be made out to Joshua Small. A 50% deposit must be received at 1415 Westwood Ln., Wynnewood PA 19096 within 3 days of submission of order. Alternatively, bill may be paid through Paypal. Payment by credit card carries an additional fee.

FOR EARLY BIRDS: If TOTAL amount due is **received** by March 14, you will receive 10% off your order. **Final deadline for all pre-Pesach orders is March 22.**

Orders may be picked up on Sunday, April 9 at 1415 Westwood Ln., Wynnewood, PA 19096. Earlier pickup may be arranged starting April 5.

Menu orders and questions may be submitted to: PesachByJosh@gmail.com

Delivery is available:

- \$15 – Main Line area
- \$20 – Greater Philadelphia
- Longer distance delivery and shipping may be available (inquire for details)

SEDER PACKAGE # 1

(Minimum 6 People)

Includes:

- Seder Plate and 64-oz. grape juice
- Gefilte Fish (or add \$4 pp for poached salmon)
- Chicken Soup w/ matzo balls
- Potato Kugel or mashed potatoes

- Any chicken or Brisket w/ Gravy
- Matzo Farfel or Spaghetti Squash
- Julienned stir-fried vegetables or Roasted root vegetables
 - Cole Slaw • Cucumber Salad
 - Relish Dish
- Brownies or Fresh fruit platter

\$39.99 PER PERSON

SEDER PACKAGE # 2

(Feeds 12 People)

Includes:

- Seder Plate & two bottles of 64-oz. grape juice

Gefilte Fish (or add any Salmon: + \$4 pp)

Choice of any two soups [4 qts.] (not including beef borscht)

Choice of One Main Dish:

Whole Stuffed Roasted Turkey w/ Gravy

Brisket w/ Gravy

12pcs Stuffed Cabbage

12pcs Salmon (Any Type)

Chicken (Any of first 8 selections)

Choice of Two Sides:

Kugel OR Soufflé of Your Choice

Potatoes – Any Type

Choice of Any Two Vegetables

Choice of Two Salads:

Spanish eggplant salad

Zesty eggplant salad

Cole slaw

Cucumber salad

Red Bliss potato salad

Israeli red cabbage salad

Moroccan carrots

Carrot salad

Choice of two Desserts:

Brownies

Fruit crumble

Chocolate lava cakes

Poached pears or Baked apples

Mock oatmeal cookies

Fresh fruit platter

\$399.99