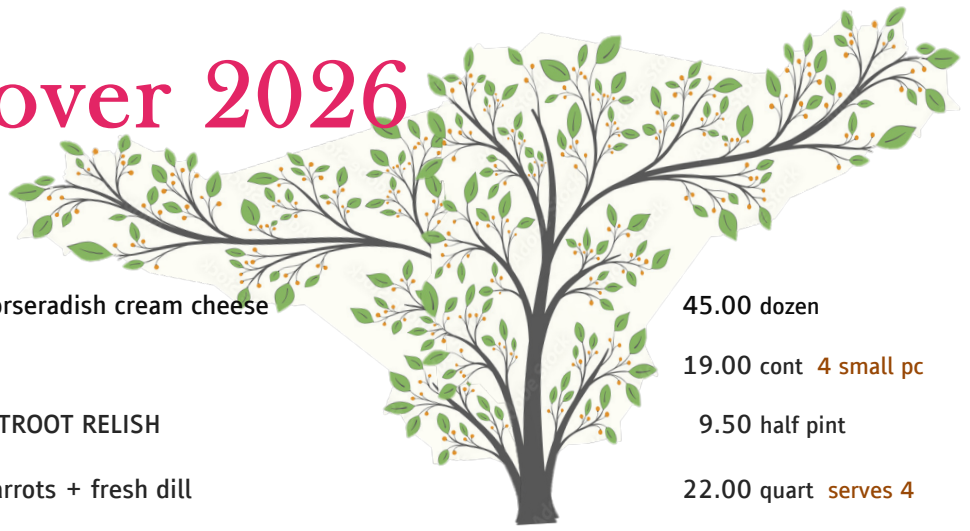


mitchel's passover 2026



to START and for a traditional SEDER

SMOKED SALMON ON CUCUMBER with horseradish cream cheese		45.00 dozen
traditional GEFILTE FISH		19.00 cont 4 small pc
house made HORSERADISH + FRESH BEETROOT RELISH		9.50 half pint
CHICKEN SOUP with chunks of chicken, carrots + fresh dill		22.00 quart serves 4
MATZO BALLS		9.50 cont 2 pc
our CHOPPED LIVER	12.00 half pint	23.00 pint
apple walnut HAROSET—contains kosher red wine		22.00 pint
SEDER PLATE hard-boiled egg, fresh herbs, haroset, horseradish + roasted shank bone		42.00 plate

MAINS

all natural Murray's HERB ROASTED CHICKEN with roasted carrot garnish + pan gravy		29.00 ea serves 2-4
mitchel's first cut BRISKET OF BEEF braised with carrots + onions		54.00 lb serves 2
roasted all natural herbed TURKEY BREAST with salsa verde or classic turkey gravy		99.00 lobe serves 6-8
honey citrus glazed ROASTED SALMON with tzatziki + fresh herb mayo		99.00 half side serves 4

SIDES

POTATO PANCAKES—made with matzo meal		4.75 ea
add fresh applesauce 17.00 pint or sour cream 5.00 half pint		
creamy MASHED POTATOES		17.00 pt serves 2-3
blistered HARICOTS VERTS with shaved fennel + toasted almonds		24.00 lb serves 4
ASPARAGUS VINAIGRETTE with dijon mousseline		25.00 lb serves 4
ROMAN SPINACH sautéed with golden raisins, lemon zest + pignoli		25.00 lb serves 4
roasted ROOT VEGETABLE TZIMMES with carrots, sweet potatoes, prunes + apricots		20.00 pt serves 4

SWEETS

NY style CHEESECAKE—dusted with cinnamon matzo meal		40.00, 6" serves 6
flourless CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream		52.00, 6x8" serves 6
flourless CHOCOLATE MOUSSE MEZZALUNA CAKE		40.00, 6" serves 6
flourless COCONUT MACAROONS	simple vanilla 39.00 dozen	chocolate dipped vanilla 42.00 dozen

Please place your order by Sunday March 29 for delivery on Wed April 1 or Thu April 2.

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