

# Jordan's

FOOD OF DISTINCTION

Here at Jordan's we are a family- and as a family we believe that breaking bread together is one of the most treasured and intimate experiences we can share- that's why our team works so

passionately to create a one of a kind culinary experience for you and yours that not only puts fresh-innovative food and menu concepts on the table, but blends culture, themes, and

environments to transform any dinner night into a wonderful evening for your family.

At Jordan's Food of Distinction, we know that family is what unites us during the most difficult of times. Our new normal is nothing we could have anticipated, and while we are uncertain

about being able to celebrate the Seder with extended family, it is our responsibility to keep our deep traditions alive with those closest to us. This Passover, let our family cater your

holiday meal. Preparing for the Seder is a task under the best of circumstances. Stay home- Stay safe- and let Jordan's Food of Distinction help to keep our traditions alive.

Our thoughtfully prepared menu will give you the options to choose the perfect holiday feast, without the holiday shopping stress! Please call us at **847-814-4700** or

email [jamie@jfod.com](mailto:jamie@jfod.com) or [pam@jfod.com](mailto:pam@jfod.com) to place your Seder order. Orders will be accepted until April 4 2020. We will deliver your custom menu ready to heat.

With continued appreciation and well wishes, The Jordan's Food of Distinction Family

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PASSOVER MENU 4-8 or 4-9

## **Seder Plate Included**

*Additional Haroset Sold by the Pound*

### **Appetizers**

Home Made Lake Superior Gefilte White Fish  
Prepared Horseradish and Baby Organic Carrots

Chopped Chicken Livers with  
Copper Feather Farm Hard Boiled Eggs  
Vidalia Onions

### **Soup** **Choose One**

Roasted Amish Chicken Broth with  
Baby Root Vegetables and  
Fresh Dill Scented Matzah Balls

Organic Lentil –Vegetable Soup with  
Swiss Chard and Golden Beets

### **Sides** **Choose Three**

Yukon Gold Potato–Casserole

Candied –Matzo – Granny Smith Apple Kugel with  
Jumbo Raisins and Caramel

Creamy Sweet Potato – Pumpkin Kugel with  
Tropical Pineapple

Oven Roasted Fingerlings with  
Dijon Herb Cream and Fresh Scallions

Grilled Baby Vegetables with Leek  
White Wine – Tomato Vinaigrette

Oven Roasted Brussels Sprouts with  
Caramelized Shallots

## **Main Course**

### **Choose Two**

Triple Seared Prime Dry Aged Beef with  
Thyme Scented Red Wine Reduction and  
Creamy Horseradish

Slow Red Wine Braised Beef Brisket with  
Baby Root Vegetables  
Creamy Celery Root Fondue and  
Char-Grilled Scallions

Oven Roasted Boneless Amish Chicken  
Breast and Thighs with Organic Carrots,  
Glazed Sweet Potatoes, Crispy Onions and  
Port Braised Prunes

Butter Basted Whole Roasted Chicken with  
Melted Organic Leeks and  
Crispy Shiitake Mushroom with  
Dijon – Herb Cream

Slow Roasted Salmon with  
Creamy Spring Leek Fondue and  
Sautéed Wild Mushroom – Turnip Ragout

Matzo Farfel Mushroom Ragout with  
Baby Arugula and Lemon Vinaigrette

### **Dessert** **Choose Two**

Sponge Cake  
Honey Cake

Fresh Fruit Tray with Berries  
Milk and Dark Chocolate Covered Matzah  
Flourless Valrhona Chocolate Cake with  
Dark Chocolate Sauce

\$200 for a Family of 4 | \$15 Per Additional Child | \$30 Per Additional Adult

**ORDER BY APRIL 4th 2020 5 % of all sales will be donated To Am Shalom**

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