



## **PASSOVER CATERING MENU 2020**

### **Premium Passover Seder Dinner (Serves 10)**

#### Seder Plate Ingredients

*Shank Bone, Roasted Egg, Boiled Potato, Parsley, Romaine Hearts,  
Celery, Charoses, Fresh Horseradish Root*

#### Family Style:

Chopped Israeli Salad  
Pickles and Olives

#### Appetizer:

Duet of

Grilled Salmon / Sweetwater Gefilte Fish Quenelle & Carrot

Red Beet Horseradish

Arugula Salad

With shredded carrots, purple cabbage, cucumber, teardrop tomatoes

Balsamic vinaigrette

#### Soup:

Chicken Soup with Matzo Balls (*Gebrochts*)

Julienned carrots, celery, and parsnips

#### The Main Event:

Duet

Brisket Pinwheel in Red Wine Reduction

Raspberry Glazed Grilled French Breast of Chicken

Herb Roasted Fingerling Potatoes

Broccoli Soufflé Muffins

Roasted Root Vegetables

#### Dessert:

7 Layer Cake

**\$ 600.00**



**Deluxe Passover Seder Dinner  
(Serves 10)**

Seder Plate Ingredients

*Shank Bone, Roasted Egg, Boiled Potato, Parsley, Romaine Hearts,  
Celery, Charoses, Fresh Horseradish Root*

Family Style:

Cole Slaw

Pickles and Olives

Appetizer:

Sweetwater Gefilte Fish Quenelle and Carrot

Red Beet Horseradish

Field Greens Salad

With shredded carrots, cucumber, Grape tomatoes,  
Champagne vinaigrette

Soup:

Chicken Consommé with Matzo Balls (*Gebrochts*)

Julienned carrots, celery, and parsnips

The Main Event:

Stuffed Capon with Chicken Mousse and Broccoli  
Cabernet Mushroom Sauce

Potato Kugel Muffin

Roasted Root Vegetables

Dessert:

7 Layer Cake

**\$ 550.00**



## A LA CARTE

### Appetizers:

Gefilte Fish (Serves 6 – 8)	\$ 18
Large Stuffed Cabbage (4)	\$ 20

### Seder Plate Essentials:

Seder Plate Ingredients	\$ 25
<i>Neck Bone, Roasted Egg, Boiled Potato, Parsley, Romaine Hearts, Celery, Charoses, Fresh Horseradish Root</i>	

### A La Carte:

Zeroa (Roasted Lamb Shank Bone)	\$ 5
Maror (Fresh Horseradish)	\$ 12 per half pint
Charoses (Apple & Walnut)	\$ 15 per pound

### Soups:

Chicken Soup	\$ 12 per quart
Vegetarian Vegetable Soup	\$ 12 per quart
Large Matzo Balls ( <i>Gebrochts</i> )	\$ 9 per half dozen

### Salads:

Mauzone's Famous Chicken Salad	\$ 12 per pound
Chopped Israeli Salad	\$ 10 per pound
Roasted Beet Salad	\$ 9 per pound
Creamy Cole Slaw	\$ 8 per pound
Cucumber Salad	\$ 8 per pound
Potato Salad	\$ 8 per pound



**Main Event:**

Poultry

Apricot Glazed Cornish Game Hen with Quinoa Pilaf Stuffing	(4 per pan)	\$ 48
Roasted Stuffed Capon with Chicken Mousse and Broccoli Stuffing	(4 per pan)	\$ 32
Herb Roasted Pargiot Chicken with Spinach Stuffing	(4 per pan)	\$ 32
Raspberry Glazed Grilled French Breast of Chicken	(4 per pan)	\$ 28
Herb Roasted Whole Chicken (quartered)	(1 per pan)	\$ 24
Raspberry Glazed Roast Duck (quartered)	(1 per pan)	\$ 65

Beef & Veal

Flanken Short Ribs in Merlot Reduction	(4 per pan)	\$ 60
Prime Rib	(4 per pan)	\$ 52
Petite Filet Mignon	(4 per pan)	\$ 48
Veal Osso Buco	(2 per pan)	\$ 40
Brisket Pinwheel in Red Wine Reduction	(4 per pan)	\$ 32

Fish

Teriyaki Grilled Salmon (4 oz.)	(4 per pan)	\$ 24
Grilled Salmon (4 oz.)	(4 per pan)	\$ 24

Vegetarian

Quinoa Stuffed Pepper in a Northern Italian Tomato Basil Sauce	(2 per pan)	\$ 12
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Side Dishes

Sweet Potato Puree	Serves 6 -8	\$ 14
Smashed Red Bliss Potato	Serves 6 -8	\$ 14
Farfel Mushroom ( <i>Gebrochts</i> )	Serves 6 -8	\$ 18
Herb Roasted Fingerling Potato	Serves 6 -8	\$ 16
Quinoa with Roasted Beets	Serves 6 -8	\$ 15
Roasted Root Vegetables	Serves 6 -8	\$ 24



**Kiddush Favorites**

Fried Chicken Schnitzel (pounded thin)	(4 per pan)	\$ 28
Marinated Grilled Chicken Cutlet	(4 per pan)	\$ 28
Pepper Steak	Serves 4 – 6	\$ 22
Sweet & Sour Meatballs	Serves 4 – 6	\$ 18
Meaty Chulent	Serves 4 – 6	\$ 20
Chicken Nuggets	Serves 4 – 6	\$ 18
General Tso's Sauce		\$ 6 per pint

**Kugels & Soufflés**

Sweet Farfel Kugel ( <i>Gebrochts</i> )	Serves 6– 8	\$ 14
Potato Kugel	Serves 6– 8	\$ 10 per pan
Carrot Kugel	Serves 6– 8	\$ 10 per pan
Broccoli Soufflé	Serves 6– 8	\$ 16 per pan

**Service:**

Available upon request, based on availability



## Ordering Guidelines

Due to the large volume of Passover orders, please reserve your orders early. Minimum order is \$ 250 before States sales tax and delivery charge.

### How to place orders:

- Call us at **201-894-8710**
- email us at [catering@maineventmauzone.com](mailto:catering@maineventmauzone.com)
- All orders will receive an email confirmation

### Deadlines and important times:

- All orders must be places by Sunday, March 29, 2020
- Orders will be available for pickup and delivery on Monday, April 6, 2020 and Tuesday, April 7, 2020

### Payment:

- All order must be paid in full on or before Sunday, March 29, 2020
- Payment methods:
  - Check – scanned and emailed to [catering@maineventmauzone.com](mailto:catering@maineventmauzone.com)
  - Credit Card (3% processing fee will apply)

### Pickup & Delivery

- Orders can be picked up on Monday, April 6, 2020 and Tuesday, April 7, 2020.
- Pickup Locations:
  - Main Event Mauzone 26-36 Borough Place Woodside, NY 11377
  - Other locations to be determined based on local government regulations
- Delivery is available at an additional charge based on delivery location.
  - All customers will be contacted the day prior to delivery to be given a window for delivery.

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