

PRIME | PESACH  
BY MINDEL CHAYA

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## EREV YOM TOV

Wednesday Day April 5th, 2023

### APPETIZER

Flounder stuffed with  
Sautéed Spinach

### MAIN

Herbed Grilled Chicken  
Sweet & Sour Meatballs

### SIDES

Dough less Potato Kugel  
Broccoli Kugel

### DESSERT

Brownie with Chocolate Frosting

## FIRST SEDER

Wednesday Night April 5th, 2023

### APPETIZER

Sea Bass with Sweet  
Potato Mousse

### SOUP

Flanken Mushroom Barley Soup

### MAIN

Glazed Corn Beef  
Chicken Marsala

### SIDES

Pineapple Souffle  
Couscous

### DESSERT

Hot Toll House

## LUNCH

Thursday Day April 6th, 2023

### APPETIZER

Duck Gnocchi

### MAIN

BBQ Spare Ribs  
Rolled Mushroom Chicken

### SIDES

Cauliflower Tempura  
Cabbage & Noodles

### DESSERT

Lemon Mousse

## SECOND SEDER

Thursday Night April 6th, 2023

### APPETIZER

Round Moroccan Salmon

### SOUP

Roasted Zucchini Soup

### MAIN

First Cut Short Ribs  
Honey Glazed Turkey Roast

### SIDES

Roasted Sweet Potatoes  
Apple Strawberry Crisp

### DESSERT

Apple Pie

PESACH MENU



## LUNCH

Friday Day April 7th, 2023

### APPETIZER

Pulled Brisket  
over Hash Browns & Pancakes

### MAIN

Baby Chicken Skewers  
Rib Steaks

### SIDES

Mashed Potatoes  
Broccoli Vegetable Kishke Kugel

### DESSERT

Pecan Pie

## DINNER

Friday Night April 7th, 2023

### APPETIZER

Glazed Grilled Salmon  
Gefilte Fish

### SOUP

Chicken Soup with Matza Balls & Noodles

### MAIN

Stuffed Capons with Spinach & Mashed Potatoes  
French Roast

### SIDES

Butternut Squash Souffle  
Potato Kugel  
Roasted Broccolini

### DESSERT

Chocolate Mousse

## LUNCH

Shabbos Day April 8th, 2023

### APPETIZER

Skirt Steak with Quinoa  
Sautéed Liver & Chopped Liver

### MAIN

Cholent & Kishke  
Overnight Veal  
Jerky Platter & Schnitzel

### SIDES

Potato Kugel  
Noodle Kugel

### DESSERT

Lemon Meringue Pie

## CHOL HAMOED DINNER

Sunday Night April 9th, 2023

### APPETIZER

Pepper Steak over Egg Barley

### SOUP

Potato Leek Soup

### MAIN

Veal Scallopini  
Breaded Baked Chicken Steak

### SIDES

Zucchini with Tomato Sauce  
Sweet Potato Puree

### DESSERT

Chocolate Cake



## CHOL HAMOED DINNER

Monday Night April 10th, 2023

### APPETIZER

Stuffed Cabbage  
Orzo

### SOUP

Tomato Basil Soup

### MAIN

Smoked Brisket  
Chicken Lollipops

### SIDES

Cauliflower Fried Rice  
Roasted Marble Potato

### DESSERT

Hazelnut Log

## DINNER

Tuesday Night April 12th, 2023

### APPETIZER

Glazed Tongue

### SOUP

Onion Soup

### MAIN

Dark Chicken Stuffed with Veal  
Delmonico Steak

### SIDES

Steak Fries  
Grilled White Asparagus

### DESSERT

Smores Mason Jars

## LUNCH

Wednesday Day April 12th, 2023

### APPETIZER

Pastrami Gnocchi

### MAIN

Beef Kabob  
Herbed Baby Grilled Chicken Steaks

### SIDES

Egg Barley with Mushrooms  
Cream of Spinach

### DESSERT

Strawberry Shortcake

## DINNER

Wednesday Night April 12th, 2023

### APPETIZER

Breaded Drumettes

### SOUP

Vegetable Soup with Meat

### MAIN

Stuffed Chicken Rolls  
Oyster Steak

### SIDES

Roasted Cauliflower  
Apple Crisp

### DESSERT

Hot Chocolate Souffle



## LUNCH

Thursday Night April 13th, 2023

### APPETIZER

Beef Nekamiki

### MAIN

Stuffed Cornish Hens  
with Quinoa & Vegetables  
Baby Lamb Chops

### SIDES

Carrot Muffins  
Broccolini

### DESSERT

Opera Cake

## ORDER POLICY

- All pricing is subject to applicable NYS sales tax
- Ordering Deadline is March 16th
- \$2450<sup>00</sup> per adult | \$1500<sup>00</sup> per child
- 50% deposit is required for all orders and balance must be paid in full by March 16<sup>th</sup>
- All confirmations will be sent via email
- Payment methods include all major credit cards, check or Zelle: Cateringbymc@gmail.com
- Nationwide shipping available for an additional fee, please inquire
- All food is prepared under the OU Supervision
- All food is non-gebrokts/gluten free
- All food is prepared under strict food safety guidelines