

# *Pesach Kosher Chef*

25 YEARS EXPERIENCE, AMAZING FOOD, SATISFACTION GUARANTEED.

Non-Gebrochts • Strict Hechsher • ORB • Gluten Free

Most OF OUR SOUPS, SIDE DISHES, KUGELS ARE 100% PAREVE (And Can Be Eaten At Dairy Meals)

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## *Soups*

Chicken Soup  
Hearty Vegetable Soup  
Butternut Squash  
Cabbage Beef  
Potato Leek  
French Onion  
Fruit Soup  
Creamy Zucchini Soup

## *Accompaniments*

Matzo Balls (8 Pieces)  
Crepe Noodles (Quart size bag)  
Kishka (8 Slices)

## *Dairy*

Mac n Cheese  
Eggplant Parmesan  
Penne a la Vodka  
Baked Ziti

## *Fish*

Homemade Gefilte Fish  
Moroccan Salmon or Tilapia  
Tilapia in Lemon Sauce  
Herb Grilled or Baked Salmon  
Teriyaki Salmon  
Fried Tilapia  
Salmon Burgers

## *Kugels*

Broccoli Kugel  
Cauliflower Kugel  
Potato Kugel  
Potato & Meat Yapsach  
Apple Kugel  
Yerushalmi Kugel  
Apple Cranberry Crisp  
Zucchini Kugel



## *Vegetables & Sides*

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**Zucchini in Tomato Sauce**

**Vegetable Medley**

**Roasted Root Vegetables**

**Sweet Potato Fries**

**Battered Cauliflower**

**Sautéed Button Mushrooms**

**Creamed Spinach**

**Popcorn Cauliflower**

**Honey Glazed Carrots**

**Garlic Sautéed Broccoli**

**Pesach Mushroom Farfel**

**Candied Sweet Potatoes**

**Lyonnais Potatoes**

*Sliced Seasoned Potato w/ Fried Onions*

**Cabbage and Noodles**

**Yukon Gold Roasted Potatoes**

**Mashed Potatoes**

**Mashed Sweet Potatoes**

**Seasoned Spaghetti Squash**

**Potato Latkes**

**Grilled Vegetables**

**Potato Knishes**

## *Crepes*

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**Potato Fried Onion**

**Brisket & Mashed Potato**

**Cream of Chicken**

**Shredded Veal Crepes**

**Pulled BBQ Beef Crepes**

## *Turkey & Duck*

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**Glazed Turkey Roast**

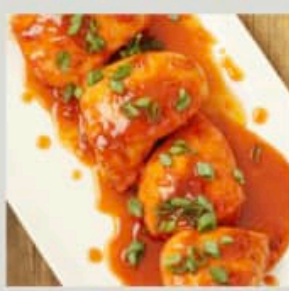
*Tender Slices of White Meat in Gravy*

**Duck L'Orange**

*Roasted & Glazed in Orange Sauce*

**Peking Duck**

*Crispy Duck Quarters w/ a Sweet Asian Sauce*



## Chicken

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### **Chicken Marsala**

*Sautéed w/ Marsala Wine, Shallots & Mushrooms*

### **Apricot Chicken**

*Glazed w/ Puree of Apricots*

### **Juicy Herb Grilled Chicken**

*Marinated in Herbs & Charbroiled*

### **Jay's Famous Chicken Shnitzel**

*Crumb Coating, Lightly Fried*

### **Honey BBQ Wings**

*Sweet & Spicy Wings*

### **Chinese Chicken Stir Fry**

*Pan Seared Slices of Chicken Breast w/ Vegetables,  
in a Light Brown Sauce*

### **Marinated Chicken Kabobs**

*Baby Chicken, Seasoned & Skewered, Grilled & Glazed*

### **Baby Chicken Shwarma**

*Mid-Eastern Spiced & Thinly Sliced*

### **Cranberry Cornish Hens**

*Stuffed & Glazed w/ Sweet Cranberry Sauce*

### **Chicken Nuggets**

*Perfect for Kids! Breaded & Crispy!*

### **Hot Chicken Poppers**

*Spicy Boneless Nuggets in a "Dougie's Style Sauce"*

### **Meat Stuffed Chicken Capons**

*Boneless Baby Chicken w/ Meat Stuffing*

### **"Sesame" Chicken**

*Battered White Meat w/ an Authentic Asian Sauce*

### **Basil Chicken**

*Roasted Chicken Quarters w/ Sautéed Onions, Garlic & Fresh Basil*

### **General Tso's Chicken**

*Just Like Sesame, w/ a Kick of Spiciness*

### **Chicken Paprikash**

*Traditional Hungarian Style w/ Stewed Tomatoes, Onions & Peppers*

### **BBQ Chicken Bottoms**

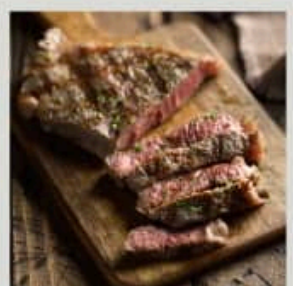
*Classic & Favorite*

### **Southern Fried Chicken**

*Crispy Battered Chicken*

### **Homestyle Roasted Chicken**

*Like Grandma Used to Make*



# Meat

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## **Glazed Cocktail Franks**

*Perfect for Kids, Sweet & Tangy, Miniature Hot Dogs*

## **Grilled Rib Steaks**

*Juicy & Tender*

## **Heimish Cholent**

*Tender Chunks of Meat, Potatoes, Pesach Farfel, Sautéed Onions, Slow Cooked,  
Ready for Your Crockpot*

## **Unstuffed Cabbage**

*Sweet Tangy Meatballs & Cabbage*

## **Eggplant Beef Moussaka**

*Roast Eggplant Layered w/ Savory Meat*

## **Beef & Broccoli**

*Asian Style, Tender & Delicious*

## **Pulled Brisket**

*Tender Shredded Brisket in a Succulent BBQ Sauce*

## **Meatballs**

*in Marinara or Swedish Style Sauce*

## **Boneless BBQ Beef**

*Tender Chunks of Beef in a Rich BBQ Sauce*

## **Pepper Steak**

*Thinly Sliced Steak w/ Onions, Red & Green Peppers  
in a Light Brown Sauce*

## **Candied Corned Beef Brisket**

*Oven Roasted & Thinly Sliced w/ a Maple Honey-Mustard Sauce*

## **Broiled Mini Sliders**

*Seasoned Well & Broiled*

## **Minute Roast**

*Slow Cooked & Sliced in a Light Gravy Garnished w/ Root Vegetables*

## **Traditional Beef Brisket**

*Sliced & Rolled in a Rich Brown Gravy*

## **Tongue Polonaise**

*Cooked in a Delicious Polynesian Sweet Sauce*

## **Fork Tender French Roast**

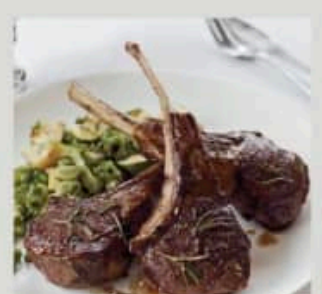
*In Red Wine Sauce*

## **Homestyle Hungarian Stuffed Cabbage**

*In a Sweet & Sour Sauce*

## **Tender Steamed Flanken**

*Slow Braised for Many Hours w/ Onions Until Super Soft*



## *Veal & Lamb*

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### **Veal Marsala**

*Battered Cutlets w/ Mushroom, Shallots & Wine*

### **Veal Spareribs**

*Super Soft & Falling Off the Bone in a Delicious Saucy  
Glaze*

### **Veal Piccata**

*Thin Breaded in Lemon Wine Sauce*

### **Rosemary & Garlic Grilled Veal Chops**

*Grilled to Perfection*

### **Rosemary & Garlic Full Rack of Veal (7-8 Chops)**

*Seamed to Perfection*

### **Panko Crusted Veal Chops**

*Crispy Battered & Fried Chops*

### **Rosemary Rack of Lamb**

*Crusted w/ Herbs*

### **Grilled Lamb Chops**

*Fresh Rosemary & Garlic Marinated & Grilled*

## *BBQ Grill Ready*

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*All Raw Marinated, Seasoned & Grill Ready (9X13  
pans)*

**Chicken Herb Kabobs**

**Baby Chicken Kabobs**

**Prime Beef Skewers**

**Persian Kofta Kabobs**

**Homemade Beef Burgers**

**Mini Beef Sliders**

**Marinated Boneless Ribeye**

**Oyster Steak Chimichurri**

**Marinated Wings**

**Herb Marinated Chicken Breast**

## *Dessert*

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**Compote**

**Sugar Free Compote**

**Apple Cobbler**

# MENU GUIDE

Review the menu & advise us on your order, and how many guests you will be serving.

We will then provide a price based on menu size/number of guests.

Payment is due at the time of confirmation.

**Please Email or WhatsApp Orders no less than two weeks Prior to Pesach**

Wednesday (Erev Pesach): Date: 4/5/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Lunch:

First Seder Night (Wednesday Night): Date: 4/5/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Second Day Lunch (Thursday): Date: 4/6/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Second Seder Night (Thursday Night): Date: 4/6/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Friday Lunch: Date: 4/7/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Lunch:

Shabbat Dinner: (Friday): Date: 4/7/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Shabbat Lunch:(Saturday): Date: 4/8/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Motzei Shabbat (Saturday): Date: 4/8/2

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Dinner:

# MENU GUIDE

Chol Hamoed (Sunday):

Date: 4/9/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Lunch:

Dinner:

Chol Hamoed (Monday):

Date: 4/10/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Lunch:

Dinner:

Chol Hamoed (Tuesday):

Date: 4/11/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Lunch:

Tuesday Night Yom Tov Dinner:

Date: 4/11/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Yom Tov Lunch (Wednesday):

Date: 4/12/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Lunch:

Wednesday Night Yom Tov Dinner:

Date: 4/12/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Yom Tov Lunch (Thursday):

Date: 4/13/23

Adults \_\_\_\_\_ Kids \_\_\_\_\_

Lunch: