

BRAD'S KITCHEN

CATERING FOR ALL OCCASIONS



PASSOVER DINNER ala carte

<u>Appetizers</u>	<u>Entrée</u>
<p>Seder Plate \$20.00 (Egg, salt water, Charoset, Horseradish, Bone, Parsley, Lettuce)</p> <p>Charoset (16 oz): \$15.00</p> <p>Gefilte Fish with Horse Radish: \$25.00 22 oz. (serves 4-6)</p> <p>Chicken soup (1qt): \$15.00 Matzo balls: (1/2 dozen) \$6.00</p>	<p>Chicken</p> <p>-Savory Pomegranate Glazed chicken pieces</p> <p>- Bone in thigh (8 thighs, serves 4-6) \$36.00,</p> <p>- Skinless bonless breast (2lbs, serves 4-6) - \$36.00</p> <p>Beef</p> <p>Savory braised brisket (2lbs, serves 4-6)\$56.00</p> <p>Vegetarian</p> <p>(upon request)</p>
<u>Sides</u>	<u>Dessert</u>
<p>Classic Roasted Yukon Potatoes with Garlic and Rosemary (serves 4-6) \$18.00</p> <p>Roasted Brussel sprouts with balsamic glazed red onions (serves 4-6) \$18.00</p> <p>Classic Tzimmes – carrots, sweet potato, prunes, dried apricots (serves4-6) \$22.00</p>	<p>Flourless chocolate cake with raspberry sauce (serves 6) \$20.00</p> <p>Coconut Macaroons (one dozen) \$15.00</p> <p>Vanilla Meringue drops (one dozen) \$12.00</p>

Tax; 8.6% on the food

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