

PESACH MENU 2019

Savvati Caterers

Merion, PA

Appetizers

Gefilte Fish Platter \$18

Serves 8-10. Decorated platter, with horseradish

Tri-color gefilte fish loaf \$22

Trifecta of spinach-flavored, carrot-flavored, and classic gefilte fish, layered for an outstanding feast opener

Platter of tri-color gefilte fish \$28

Trifecta of spinach-flavored, carrot-flavored, and classic gefilte fish, layered for an outstanding feast opener, on a platter ready to serve

Tri-color gefilte fish terrines (6 ct.) \$36

Trifecta of spinach-flavored, carrot-flavored, and classic gefilte fish, layered for an outstanding feast opener in 6 individual souffle cups

Poached salmon platter \$55

10 servings of 3 oz. poached salmon with white wine & lemon on a beautifully decorated platter

Whole Salmon Fillet Platter

Whole salmon baked to perfection on garnished platter

Serves 12 to 15. Choice

BBQ/Lemon Dill/Pesto/Teriyaki \$76

Moroccan \$82

Almond-cruste d \$84

Pepper-Crusted Tuna Platter \$38

Pepper-cruste d seared tuna slices over greens accompanied by mango salsa on a ready-to-serve platter. Serves 6-8 as an appetizer

Stuffed smoked whitefish platter \$85

A whole smoked whitefish stuffed with whitefish salad and garnished with sliced vegetables on a large platter. Serves 20 to 30

Mini beef meatballs in sweet 'n sour sauce

Mini beef meatballs in a sweet and tangy tomato sauce

Small – 2-1/4lb. pan \$22

Large – 9x13 pan \$65

Hungarian Beef Stuffed Cabbage \$22

Overstuffed Hungarian stuffed cabbage in a sweet and tangy raisin sauce. Package of 3

Unstuffed Cabbage

Deconstructed version of the classic Hungarian dish. Perfect as appetizer over quinoa or spaghetti squash. Quart container serves 3 to 5. 9x13 serves 15 to 20.

Small – 1 quart \$22

Large – 9x13 pan \$62

Vegetarian Stuffed Mushrooms

Button mushrooms stuffed with aromatic assortment of sauteed vegetables

Small – 2-1/4lb. Pan \$22

Large – 9x13 pan \$55

Salmon Quiche \$18

Exquisite blend of fresh salmon herbs and eggs in a non-gluten crust. Serves 8

Spinach Mushroom Quiche \$18

Exquisite blend of fresh spinach mushrooms herbs and eggs in a non-gluten crust. Serves 8

Crepes - package of 6

Potato Fried Onion..... \$24

Spinach Onion..... \$26

Wild Mushroom..... \$28

Brisket Potato..... \$28

Southwestern Chicken..... \$28

Pulled BBQ Beef..... \$38

Pastrami Cabbage Eggrolls..... \$45

Duck Confit Cabbage..... \$56

Tongue Polonaise..... \$66

Cinnamon Apple..... \$26

"Bacon" Wrapped Dates \$30

CONTAINS NUTS. A dozen (12) Beef "bacon" wrapped almond-stuffed Medjool dates with a sweet glaze

Soups

1 Quart

Chicken Broth	\$8
Hearty Chicken	\$9
Hearty Vegetable.....	\$9
Carrot Ginger Coconut	\$9
Butternut Apple Leek	\$9
French Onion	\$9
Creamy Cauliflower	\$14
Cream of Asparagus	\$14
Wild Mushroom Bisque	\$14
Tomato Cabbage Beef	\$16
Chilled Gazpacho	\$12
Chilled Strawberry Rhubarb.....	\$14

Large Matzah Balls	\$8
Package of 6. Nothing completes a Pesach chicken soup like bubbe's matzah balls!	
Large non-G "matzah" balls	\$10
Package of 6. Non-gebrokts and non-gluten! Hard to tell they're not really matzah!	
Crepe Noodles	\$25
Quart-size bag of "noodles" made from thinly sliced egg omelets	
Non-G Soup nuts (half-pint)	\$3

Salads & Dips

BY THE HALF PINT

8 oz. containers of your favorite spreads

Onion Dip	\$4
Garlic Dip	\$4
Jalapeno Dip	\$4
Chipotle Mayo Dip.....	\$4
Matbucha.....	\$4
Olive Dip	\$5
Spanish Eggplant Salad	\$4
Mock Chopped Liver (eggplant)	\$5
Spinach Artichoke Dip	\$6

Mango Salsa	\$8
Pareve Caesar Dressing	\$4
Strawberry Citrus Vinaigrette	\$4
Raspberry Shallot Vinaigrette	\$6
Egg Salad (with fried onions).....	\$4
Salmon Salad.....	\$6
Tuna Salad.....	\$6
Curry Chicken Salad	\$6

BY THE PINT

1 lb. containers of your favorite salads

Red Bliss Potato Salad	\$5
Cucumber Salad	\$5
Cole Slaw.....	\$5
No-mayo Red Cabbage Slaw	\$6
Russian Cole Slaw (cucumbers)	\$6
Israeli Salad.....	\$6
Moroccan Carrots.....	\$6

Carrot Salad (w/ nuts and raisins).....	\$8
Quinoa Tabouli	\$8
Spicy Marinated Olives (w/lemon parsley+jalapeno)	\$10
Guacamole	\$12
Chopped Liver	\$14
Sauteed Liver and Onions	\$16

Kugels / Souffles

Small rectangle (serves 6 to 8)

9x13 pan (serves 25 to 30)

Single Souffle Servings (6 pk.)

Potato.....	\$12	\$28	\$14
Potato and Meat (Yapsach)	\$18	\$42	\$18
Yerushalmi (non-G).....	\$16	\$38	\$18
Broccoli.....	\$16	\$38	\$18
Carrot	\$14	\$32	\$16
Mushroom Onion.....	\$16	\$38	\$18
Mushroom Matzah (meat)	\$16	\$38	\$18
Apple Cranberry (may contain nuts)	\$16	\$38	\$18

Vegetables / Sides

	Small	Large		Small	Large
Roasted Root Vegetables.....	\$12	\$32	Shiitake "Risotto"		
Roasted Diced Beets	\$12	\$32	Pesach version of the classic creamy dish made with slow-cooked non-gluten/non-gebrokts farfel, shiitake mushrooms, and white wine		
Roasted Sweet Potatoes w/ onions	\$10	\$26	\$26	\$70
Homestyle Mashed Potatoes			Cabbage and Onions	\$12	\$26
with Fried Onions.....	\$9	\$24	Cabbage and Non-G Noodles		
Creamy Mashed Sweet Potatoes ...	\$10	\$26	Cabbage and onions sautéed with non-gluten/non-gebrokts noodles		
Maple Sweet Potato Pie with Pecan Topping			\$16	\$42
CONTAINS NUTS. Round, on a non-gluten crust	\$30		Honey Glazed Carrots.....	\$9	\$24
Home Fries Fried potato wedges	\$14	\$30	Tempura Onion Rings.....	LARGE	\$54
Rosemary Roasted Red Potatoes...	\$9	\$24	Tempura Cauliflower.....	LARGE	\$56
Potato Knishes - 4 ct.			Popcorn Cauliflower		
Savory mashed potato filling wrapped in crepe "dough"	\$22		Roasted with garlic and turmeric	\$18	\$46
Potato Pastrami Leek Fritters (dozen).....	\$36		Broccoli and Cauliflower Garlic Sauté	\$18	\$46
Mock Sesame Noodles *CONTAINS NUTS.			Julienned Vegetables		
Spaghetti squash noodles coated			Julienned and sautéed carrots zucchini and red pepper		
in a sweet and spicy almond butter sauce	\$18	\$48	with garlic and ginger	\$22	\$58
Quinoa Pilaf			Sautéed Zucchini and Peppers		
Mixed with a touch of sautéed vegetables	\$16	\$42	Sauteed half-slices of zucchini onions and red peppers with garlic and olive oil		
Sweet Quinoa Pilaf *CONTAINS NUTS.			\$12	\$32
Tossed with raisins almonds and citrus zest	\$18	\$48	Seasoned Spaghetti Squash	\$12	\$32
Shiitake Quinoa Pilaf			Baked Spiced Acorn Squash - 4 servings		
with sautéed shiitake mushrooms and white wine....	\$22	\$58	4 pieces of spiced acorn squash baked in the shell		\$14
Mushroom Non-G Farfel.....	\$22	\$58	Grilled Vegetable Stacks - serves 6		
			Grilled stacks of red peppers zucchini carrots and portobello mushrooms		\$36
			Ratatouille - 1 Quart		
			Eggplant zucchini pepper and onions simmered		
			in a savory tomato sauce		\$18

Beef Entrees

	Small	Large
Beef Meatballs (in sweet n sour sauce).....	\$18	\$55
Beef Bourguignon	\$22	\$65
Boneless BBQ beef	\$24	\$72
Beef and Broccoli	\$22	\$65
Moussaka (beef and eggplant)	\$22	\$65
Moussaka Rollatini a la Marinara	\$35	\$88
Golden Spinach Meat Matzah Lasagna.....	\$65	
Stuffed Peppers with meat and sauteed veggies - 4 servings.....	\$60	
Savory meatloaf (serves 4-6).....	\$22/loaf	
Grilled beef sliders	\$45/dozen	
Beef Cholent/stew (with kishke)	Large \$65	
Traditional beef brisket (with mushrooms and gravy) 3 servings	\$48	
Candied corned beef brisket 3 servings.....	\$48	
Coffee-Rubbed French Roast (serves 8-10).....	\$88	
Yom Tov pot roast in red wine reduction (serves 8-10)	\$88	
8 oz. Grilled rib steaks – 2 steaks cooked to medium	\$48	
Herbed Baby Lamb Chops (4 chops, pan-seared to medium)	\$60	

Chicken Entrees

ALL ARE PACKAGES OF 4 UNLESS OTHERWISE NOTED

	Dark Meat	Cutlets
Roasted Chicken w/onions & peppers.....	\$26	
BBQ Chicken.....	\$26	\$36
Pomegranate Chicken w/ apricots.....	\$28	\$36
Chicken Marsala.....	\$28	\$36
Chicken Picatta (in lemon caper garlic sauce)	\$32	\$36
Herb Grilled Chicken		\$36
Pesto Chicken.....		\$39
Chicken L'orange (in orange wine sauce)		\$39
Coconut Coated Chicken.....		\$39
Chicken Schnitzel (non-G)		\$39
Almond-Crusted Schnitzel.....		\$42
	<i>Small</i>	<i>Large</i>
Popcorn Chicken (non-G) (breaded/battered chicken nuggets)		
spicy popper or "sesame" sauce available	\$22	\$65
Sticky BBQ Chicken Drumsticks (package of 24).....		\$92
BBQ Chicken Wings.....		\$55
Chinese Chicken Chow Mein.....	\$22	\$65
Baby Chicken Shawarma (sliced thinly, with onions and herbs)	\$25	\$74
Pomegranate-Glazed Chicken Skewers		\$48
8 skewers of grilled cubes of white meat chicken and vegetables		
Grilled Hawaiian Baby Chicken Skewer		\$56

8 skewers of succulent dark meat chicken and vegetables

Honey-Glazed Stuffed Capons (skin-on boneless thigh) **3 servings** \$48

Glazed Cornish Hens w/ stuffing (2 pc)..... \$38

Fish Entrees

ALL ARE PACKAGES OF 4 UNLESS OTHERWISE NOTED

Salmon fillet	Pesto	\$40
	Lemon Garlic	\$40
	Teriyaki.....	\$40
	BBQ	\$40
	Potato Crusted	\$44
Moroccan Salmon or Flounder		\$40
Salmon Marsala		\$44
Breaded Flounder		\$46
Flounder Francaise (breaded/ non-G crumbs, topped w/ lemon caper sauce)		\$48
Salmon or Flounder Almondine		\$48
Pistachio-Crusted Salmon		\$48
Salmon or Flounder Wellington (spinach pine nut filling)		\$52
Salmon Kebobs (12 kebobs – Veggies and 2 salmon cubes per skewer)		\$52
Pan seared pesto sea bass (2 fillets).....		\$52
Pepper crusted tuna steak (2 steaks)		\$38
Salmon croquettes (pkg. of 6)		\$30

Vegan Entrees

Quinoa Pignola Stuffed Acorn Squash - 2-Pack	\$28
Large Stuffed Portobellos – 2-pack	
stuffed with a perfect blend of fresh herbs leeks spinach mushrooms and quinoa	\$32
Roasted Eggplant Spinach Marinara Bake	\$55
Eggplant Rollatini – 4-pack (spinach mushroom filling)	\$30

Desserts

	Small	Large
Chocolate frosted brownies.....	\$16	\$32
Deluxe Brownies made w/almond butter and almond flour	\$22	\$45
Almond Butter Chocolate Chip Cookie Bars	\$22	\$45
Apple Betty apple cranberry crumble	\$18	\$38
Banana Nut Loaf.....		\$18
Bavarian Crème-filled Layer Cake		\$45
Triple Chocolate Mousse Layer Cake		\$45
Fudgy Chocolate Bundt Cake with mocha glaze		\$55
Chocolate Mousse pie in coconut crust.....		\$22

Lemon Meringue pie - in coconut crust.....	\$22
Chocolate lava cakes - 6 portions	\$32
Coconut Walnut Date Truffles - 12 pieces	\$26
Chardonnay poached pears - 6 portions	\$32
Baked apples w/ pecan maple fruit filling - 6 portions	\$35
Matzah Baklava layered wine-soaked matzah chopped nuts and honey	\$65 (9x13)
Almond caramel pareve ice cream torte (serves 12)	\$42
Strawberry swirl pareve ice cream torte (serves 12).....	\$42
Chocolate Trifle (chocolate cake, mousse, whipped cream, and Viennese crunch)	\$85 TRIFLE GLASS INCLUDED
Strawberry Shortcake Trifle	\$85 TRIFLE GLASS INCLUDED
Fresh fruit platter (12x12).....	\$55
Fruit compote (apples, apricots, plums).....	\$18/Qt.
Apple Pear Compote NO ADDED SUGAR	\$18/Qt.
Warm berry sauce (perfect for sorbet!)	\$12/pt.

Extras

Charoses.....	\$16/pt.
Grated Horseradish.....	\$12/pt.
Mushroom Sauce	\$6/pt.
Caramelized Onions	\$12/pt.
Complete Seder Plate on keepsake dish	\$35
Seder Romaine Leaves (for 4 people).....	\$24

Each order contains pre-checked leaves for 2 portions per person for the Seder

SEDER PACKAGE # 1

(Minimum 6 People)

Includes:

- Seder Plate, 64-oz. grape juice, half-pint of charoses

Extra: Seder Romaine Leaves add \$4 pp

- Gefilte Fish (or add \$4 pp for poached salmon)
- Chicken Soup w/ matzo balls or Butternut Leek Soup
- Potato Kugel, Mashed Potatoes, or Creamy Mashed Sweet Potatoes

Broccoli Cauliflower Medley or Honey Glazed Carrots

• **Entrée Choice** (choose 1)

- Brisket
- Lemon Dill Salmon
- Roasted Chicken
- Pomegranate Chicken
- Herb Grilled Chicken
- Chicken L'Orange
- BBQ Chicken
- Chicken Marsala

Cole Slaw

Cucumber Salad

Relish Dish

- Brownies or Fresh fruit platter

\$46 PER PERSON

SEDER PACKAGE # 2

(Feeds 12 People)

Includes:

- Seder Plate, Two bottles of 64-oz. grape juice, and a pint of Charoses
- Extra: Seder Romaine Leaves - \$48

Gefilte Fish (or add any Salmon: + \$4 pp)

Choice of Soup

- Chicken Soup w/ Matzah Balls
- Hearty Vegetable
- Butternut Squash
- French Onion

Choice of One Entree - 14 Servings !

- Brisket w/ Gravy
- Lemon Dill Salmon
- Moroccan Salmon
- Salmon Marsala
- Roasted Chicken
- Pomegranate Chicken
- Chicken Marsala
- Herb Grilled Chicken
- Pesto Chicken
- Chicken L'Orange
- Hungarian Stuffed Cabbage
- EXTRA: Stuffed Capons – ADD \$120

Choice of Side #1: (choose 2)

- Potato Kugel
- Carrot Kugel
- Broccoli Kugel
- Mushroom Onion Kugel
- Mushroom Matzah Kugel'
- Homestyle Mashed Potatoes
- Roasted Sweet Potatoes
- Mashed Sweet Potatoes
- Rosemary Red Potatoes

Choice of Side #2: (choose 2)

- Roasted Root Vegetables
- Roasted Beets
- Cabbage and Onions
- Honey Glazed Carrots
- Sautéed Broccoli and Cauliflower
- Seasoned Spaghetti Squash
- Baked Spiced Acorn Squash
- Ratatouille

Choice of Two Salads:

Spanish eggplant salad

Cole slaw

Cucumber salad

No Mayo Red Cabbage Salad

Israeli Salad

Moroccan carrots

Carrot salad

Relish Dish

Choice of two Desserts:

Brownies

Almond Butter Chocolate Chip Cookie Bars

Fruit crumble

Fresh fruit platter

\$515

NOTES

Please inform us of all food allergies. Matzah dishes are made with 18-minute matzah and are prepared with separate utensils. All other items are certified non-gebrokts and non-gluten.

5% discount deadline for early-bird orders is March 26!!!

Final deadline for all pre-Pesach orders is April 5. Various items will be available for purchase on pick-up day and on Chol HaMoed.

Payments can be made within one day of submitting order through Paypal, Zelle, or by hand-delivered check. Payments by credit card can be made on the website.

Orders may be picked up on April 18 from 9am to 6pm at 358 Montgomery Ave., Merion Station, PA 19096. Earlier pickups may be arranged.

Delivery is available:

- \$25 – Main Line area
- \$40 – Greater Philadelphia (Northeast, Elkins Park, Center City, Western Suburbs)
- \$50 – Cherry Hill, Bucks County
- Longer Distance delivery and shipping may be available