

PASSOVER Menu 2025

April 12 – April 20 Grace's Marketplace New York City 1299 Second Ave New York NY 212.737.0600 GracesCaterNYC@gmail.com www.GracesMarketplace.com

Entrée

First Cut Beef Brisket served with Stewed Brisket Vegetable Au Jus Sm 66.00 Med 99.00 Lg 165.00 XL 265.00

Baby Lamb Chops served with Dill Yogurt - Market Price

Sliced Turkey Breast with Giblet Gravy on the side Sm 44.00 Med 66.00 Lg 80.00 XL 160.00

Roast Chicken, Fresh Herbs and Lemon 20.00 each Served with Natural Au Jus

Whole Orange Glazed Cornish Hen 18.00 each

Turkey Meatballs with Mushroom Sage Gravy Sm 24.00 Med 36.00 Lg 60.00 XL 96.00

Grilled Salmon Filet in Francese Sauce, 8 oz per piece 2 pcs 44.00 4 pcs 88.00 10 pcs 220.00

Accompaniments and Signature Side Dishes

Carrot and Sweet Potato Tzimmes Honey Glaze and Prunes Sm 30 Med 45 Lg 75 XL 120

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Traditional Mashed Potatoes

Sweet Potato Wedges

Whipped Sweet Potato

Charoseth (Contains Nuts)

with Marshmallow

Pint 14 Quart 26

Sm 24 Med 36 Lg 60 XL 95

Sm 20 Med 30 Lg 50 XL 80

Sm 28 Med 42 Lg 70 XL 112

And Broccolini

Grilled Asparagus with Parmesan, Herbs and Lemon 15.99 per lb

String Bean Almondine 14.99 per lb Garlic Butter Julienne Carrots

> Honey Dijon Brussel Sprout 15.99 per lb

Stuffed Cabbage Rolls • White Rice, Ground Sirloin, Tomato Puree 3 pcs 12.00 6 pcs 24.00 9 pcs 36.00 12 pcs 48.00

Small serves 2-3 - Approx. 2 lbs Medium serves 5-6 - Approx. 3 lbs Large serves 8-10 - Approx. 5 lbs XL serves 16-18 - Approx. 8 lbs

Starters

Seder Plate 20 each Hard Boiled Egg, Shank Bone, Curly Parsley, Horseradish, Charoseth, Lettuce, Kosher Salt, Water

Potato Latke with Apple Sauce 27 per dozen Potato OR Sweet Potato

Smoked Salmon Dip (Serves 6-8) 85.00 each Everything Cream Cheese, Capers & Fresh Dill Served with Crudite Style Vegetables

House made Soup 8.00 per pint 15.00 per quart • Matzoh Ball • Lentil • Mushroom Barley Extra Matzo Balls 2.50 each

Chopped Chicken Liver pint 16.00 quart 32.00

Gefilte Fish - Red or White Horseradish 3 pcs 16.00 • 6 pcs 32.00 • 9 pcs 48.00 12 pcs 64.00

Garden Medley Crudite Raw Vegetable arrangement served with Hummus, Babaganoush, Olives One Size Serves 10-12 75.00 each

Gravy, Sauces and Conserve

Giblet Gravy pint 7.50 quart 14.00

Brisket Gravy pint 10.00 quart 20.00

Mushroom Sage Gravy pint 12.00 quart 24.00

Cranberry Conserve pint 10.00 quart 20.00

Apple Sauce pint 7.00 quart 14.00



All Prices are subject to change with market fluctuation.

Holiday Dinner Packages

There are no substitutions to any package. Packages can be increased in intervals of 5 guests

Basic Dinner Package 465.00 Starting at 10 guests

Seder Plate Matzo Ball Soup Potato Latke – Choice of Potato OR Sweet Potato Apple Sauce First Cut Brisket – Gravy on the side Roast Chicken, Fresh Herbs and Lemon Whipped Sweet Potato with Marshmallow String Bean Almondine Macaroons

Signature Dinner Signature 675.00 Starting at 10 guests

Seder Plate Matzo Ball Soup Chopped Chicken Liver Sliced Turkey Breast, Giblet Gravy Grilled Salmon Francese, 802 Filet Honey Dijon Brussel Sprouts Sweet Potato Wedges Flourless Chocolate Cake Fresh Fruit Platter

Prime Meat Specialties Cleaned, Seasoned and Ready for Roasting

Whole Turkey - with Fresh Garlic Rub, White Wine, Salt and Pepper 9.00 per lb 10-12 lbs 14-16 lbs 18-20 lbs 20-22 lbs

Turkey Breast – Fresh Garlic Rub, White Wine, Salt and Pepper 16.00 per lb Approx 5 - 6 lbs

Whole Filet Mignon - Fresh Garlic Rub, Dijon, Parsley, Salt and Pepper 54.00 per lb Available in: 3 lbs 4 lbs 5 lbs

Whole Chicken, Free Range - Savory Herbs, Fresh Lemon, Fresh Garlic Rub, Salt and Pepper 10.00 per lb Approx 4 - 4 ½ lbs each

These items are RAW. Grace's family recipe cooking instructions will be provided.

Dessert and Fresh Fruit

Flourless Chocolate Cake 7 inch - 10 inch

Macaroons: Chocolate Dipped OR Plain

Flourless NY Style Cheesecake 6 inch

Almond Cake 7 inch

French Raspberry Nut Loaf

Sponge cake: Plain OR Marble

Fresh Fruit Platter, Sliced Sm serves 8-10 75.00 Med serves 15 115.00 Lg serves 20-22 150.00

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All orders will be taken according to the discretion and capacity of the catering department. Any order changed or canceled within 3 days prior to the event date and time requested will be charged in full. Credit cards are required to confirm any, and all orders.



Pick Ups Orders 10 am – 6 pm. Delivery Windows 10 am – 1 pm OR 2 pm – 6 pm. Delivery fees apply.

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