



PASSOVER Menu 2026

April 1st – April 9th

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 Au Jus \$33/lb
- Sliced Turkey Breast with Giblet Gravy on the side \$21/lb
- Roast Chicken with Fresh Herbs, garlic & Lemon \$ 20.00 each
- Apricot Glazed Cornish Hens \$ 18.00 each
- Leg of Lamb with Rosemary, olive oil & garlic \$26.99/lb
- Honey Glazed Salmon w/Shallots & Chives, **8- oz per piece**
2 pcs 40.00 4 pcs 80.00 6 pcs 120.00 8 pcs 160.00
- Red Wine Braised (**Boneless**) Beef Short Ribs \$29.99/lb

Accompaniments and Signature Side Dishes

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| Carrot and Sweet Potato
Tzimmes with Prunes
Sm 30 Med 45 Lg 75 | Grilled Asparagus
with Parmesan, Herbs and Lemon
Sm 32 Med 48 Lg 80 |
| Roasted Butternut Squash &
Beets
Sm 30 Med 45 Lg 75 | String Bean Almondine
Sm 30 Med 45 Lg 75 |
| Traditional Mashed Potatoes:
Sm 26 Med 39 Lg 65 | Sweet Matzo Kugel
Apple, Cinnamon & brown Sugar
Sm 30 Med 45 Lg 75 |
| Roasted Sweet Potatoes or
Whipped Sweet Potatoes
Sm 28 Med 42 Lg 70 | Potato Kugel
Sm 30 Med 45 Lg 75 |
| Roasted Brussels Sprouts
Sm 30 Med 45 Lg 75 | Roasted root Vegetables with herbs,
Carrots, parsnips, Turnips,
rosemary & thyme
Sm 30 Med 45 Lg 75 |
| Honey Roasted Carrots
Sm 24 Med 36 Lg 60 | Stuffed Cabbage Rolls
• White Rice, Ground Sirloin,
Tomato Puree \$4/ea |
| Charoset (contains nuts) \$14/lb | |

Small- 2 lbs. Medium- 3 lbs. Large- 5 lbs.

*** Please see other side ***

Starters

- Seder Plate \$20/ea
- Hard Boiled Egg, Shank Bone, Curly Parsley, Horseradish, Charoseth, Lettuce
- Potato Latke- \$14.99 lb (**regular size**)
Potato **or** Sweet Potato
- Spinach Artichoke Dip \$14/lb
- House made Soup** \$8.00 pint \$16/qt
 - Matzoh Ball Soup
 - Mediterranean Vegetable-
Zucchini, eggplant, roasted peppers, tomatoes
 - Carrot & ginger
 - Cream of Mushroom **\$12/pt**
- Extra Matzo Balls 2.50 each
- Chopped Chicken Liver \$12/lb
- Gefilte Fish - \$24.99/lb/ea
- Horseradish-red **or** white \$4/ea
- Garden Medley Crudité**
Raw Vegetable arrangement served with
Hummus, Baba Ganoush, Olives
One Size Serves 10-12 \$ 85.00 each

Gravy, Sauces and Conserve

- Giblet Gravy pint- \$10
- Brisket Gravy pint -\$14
- Mushroom Gravy pint- \$14
- Cranberry Conserve pint- \$12.00
- Apple Sauce pint- \$12



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 3- 4 lbs

Whole Filet Mignon – Fresh Garlic Rub, Dijon, Parsley, Salt and Pepper 60.00 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.

***Matzah available* Plain, egg or Shmura**

Dessert and Fresh Fruit

Flourless Chocolate Cake 6 inch \$40 10 inch \$90 (pre order only)

Coconut Macaroons: Chocolate Dipped **OR** Plain \$32/lb

Almond macaroons: \$32/lb

Flourless NY Style Cheesecake 6 inch \$34

Key lime Pie w/ Macaroon Crust 10 inch \$36

Almond Cake 7 inch \$36

Honey Cake \$18

Sponge cake: Plain **OR** Marble \$16

Almond Paste Cookies \$18.99/lb

Pignoli Cookies \$30/lb

Fresh Fruit Platter, Sliced

Sm serves 10 \$ 80 Med serves 15 \$ 120 Lg serves 20 \$ 160

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All orders will be taken according to the discretion and capacity of the catering department. 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.

