

SIDE DISHES

Green & Yellow Wax Beans <i>With roasted shallots, olive oil and pan seared mushrooms</i>	8.99 lb
White & Green Asparagus <i>With fire roasted peppers, olive oil and sea salt</i>	11.99 lb
Kugel - Potato or Noodle <i>With cottage cheese, milk, apples, raisins, almonds, egg noodles or potatoes</i>	6.99 lb
Non-Dairy Kugel - Regular & Matzo <i>With Passover noodles, eggs, slivered almonds, raisins and applesauce</i>	6.99 lb
Potato Pancakes <i>Shredded potatoes with onions and spices with sour cream and applesauce</i>	10.99 dz
Sweet Potato & Leek Latkes <i>Something different and delicious!</i>	10.99 dz
Apple Haroset <i>Apples, pecans, sugar and wine</i>	9.99 lb
Organic Gala Applesauce	6.99 pt
Glazed Carrots <i>Orange and sesame</i>	6.99 lb
Fresh Steamed Broccoli <i>With browned butter and roasted pecans</i>	7.99 lb
Root Vegetables <i>Oven roasted turnips, carrots, rutabaga and kohlrabi finished with fresh herbs and sea salt</i>	10.99 lb
Sautéed Zucchini <i>With carrots, parsley and almonds</i>	7.99 lb
Spinach Souffle	7.99 lb

PASSOVER STYLE BAKERY

Coconut Macaroons	12.99 doz
Chocolate Dipped Coconut Macaroons	14.99 doz
Flourless Chocolate Cake	9" 34.99 each
Passover Fudge Brownies	1.99 each
Passover Sponge Cake	small 1 lb loaf 12.99 each (plain or marble)
	large 9" cake 21.99 each (plain or raisin)



Rice

EPICUREAN MARKETS

2016 PASSOVER MENU



Using family recipes handed down from generation to generation, we offer the finest traditional Passover foods prepared the way that you would make them yourself.



For more information, please visit or call our Catering Sales Director at: Dorothy Thraen
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APPETIZERS

Seder Plate Roasted lamb shank bone, roasted egg, horseradish root, salt water, parsley, haroset (apple) and matzo	16.99 each
Gefilte Fish 3-4oz size	3.29 each
Chopped Liver	14.99 lb
Herring in Wine Sauce	15.99 lb
Herring in Cream Sauce	15.99 lb
Chicken Soup With 3 matzo balls	7.99 qt
Matzo Balls	1.29 each
White Fish Salad	17.99 lb
Fresh Horseradish	4.99 1/2 pt
Beet Horseradish	4.99 1/2 pt

SALADS

Asparagus Salad Asparagus with carrots, toasted almonds, hand torn Bibb lettuce and meyer lemon vinaigrette	9.99 lb
Tzimmes Salad Sweet spring carrots and ripe plums and scallions	9.99 lb
Mediterranean Quinoa Roasted tomato, artichoke hearts, black olives, and feta cheese	8.99 lb
Romaine Salad With blueberries, poached pears, sugar pecans, Bleu cheese and light blueberry vinaigrette	10.99 lb
Saffron & Grape Tomato Israeli Cous Cous Infused with saffron and finished with fresh lemon juice and extra virgin olive oil	7.99 lb

ENTREES

Poached Salmon Half a side of salmon with fresh dill sauce	90.00 each	Raspberry Chipotle Roasted Salmon Half a side of salmon. Also available by the pound for \$26.99 lb.	90.00 each
Chicken JoAnn Marinated with red wine, herbs, onions, capers, olives, prunes and artichokes, baked to perfection!	12.99 lb	Rotisserie Turkey Breast	13.99 lb
Honey Baked Chicken Slow cooked and complete with olives, oregano and local honey	10.99 lb	Corned Beef With champagne or apricot glaze, the best in town!	27.99 lb
Chicken Scaloppini Sautéed scaloppini of chicken breast, blended with a great combination of Jerusalem artichokes, a blend of mushrooms and light caper sauce	14.99 lb	Braised Brisket of Beef Braised in rich glaze, carrots onions and potatoes	22.99 lb
All Natural Chicken Cooked to perfection on the rotisserie with an apricot or orange glaze	15.95 each	Roasted Tenderloin of Beef Seasoned and seared, roasted to perfection	29.99 lb
		Red Wine Braised Lamb Shank Slow cooked by our chefs and finished with a lemon and garlic gremolata	22.99 lb



• We are happy to prepare any of your Rice Epicurean favorites whenever possible! •