

SIDE DISHES

Potato Kugel	8.99 lb
Matzo Kugel	8.99 lb
<i>With apples and slivered almonds.</i>	
Noodle Kugel	8.99 lb
<i>With cottage cheese, milk, dried apricots, raisins, almonds, and egg noodles.</i>	
Non-Dairy Kugel	8.99 lb
<i>With noodles, eggs, pecans, cinnamon, raisins and applesauce.</i>	
*Green Asparagus	12.99 lb
<i>With fire roasted peppers, olive oil and kosher salt.</i>	
Potato Pancakes	12.99 dz
<i>Shredded potatoes with onions and spices with sour cream and applesauce.</i>	
*Yukon Roasted Potatoes	6.99 lb
*Apple Haroset	13.99 lb
<i>Apples, pecans, sugar and wine.</i>	
*Sesame Glazed Carrots	6.99 lb
<i>Orange and sesame.</i>	
*Fresh Steamed Broccoli	8.99 lb
<i>With roasted pecans.</i>	
*Seasoned Green Beans	7.99 lb
<i>Sautéed.</i>	
*Sautéed Zucchini	7.99 lb
<i>With carrots, parsley and almonds.</i>	
*Spinach Souffle	8.99 lb
*Ginger Roasted Butternut Squash	8.99 lb
<i>With sweet potatoes.</i>	

*Gluten Free Items

PASSOVER STYLE BAKERY

Coconut Macaroons	10.99 doz
Chocolate Dipped Coconut Macaroons	11.99 doz
Chocolate Babka 2 lb	10.99 each
Honey Pound Cake 2 lb	12.99 each
Flourless Chocolate Torte 9 inch	39.99 each
Marble Sponge Loaf 1 lb	13.99 each
Marble Sponge Cake 9 inch	24.99 each
Sponge Loaf 1 lb	12.99 each
Sponge Cake 9 inch	23.99 each



2019 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
2020 Fountain View | 713-783-8203 ext 8
dthraen@riceepicurean.com

APPETIZERS

- Seder Plate** 18.99 each
Roasted lamb shank bone, roasted egg, horseradish root, salt water, parsley, haroset (apple) and matzo.
- *Gefilte Fish** 3.99 each
3-4 oz size
- *Chopped Liver** 14.99 lb
- *Herring in Wine Sauce** 15.99 lb
- *Herring in Cream Sauce** 15.99 lb
- Matzo Ball Chicken Broth** 7.99 qt
Rich golden broth with 2 matzo balls.
Extra Matzo Balls \$1.29 each.
- Matzo Balls** 1.29 each
- *White Fish Salad** 18.99 lb
- *Fresh Horseradish** 5.99 1/2 pt
- *Beet Horseradish** 5.99 1/2 pt

SALADS

- *Tzimmes Salad** 12.99 lb
Sweet spring carrots and ripe plums and scallions.
- *Mediterranean Quinoa** 8.99 lb
Roasted tomato, artichoke hearts, black olives, and feta cheese.
- *Romaine Salad** 10.99 lb
With blueberries, poached pears, sugar pecans, Bleu cheese and light blueberry vinaigrette.
- Saffron & Grape Tomato Israeli Cous Cous** 8.99 lb
Infused with saffron and finished with fresh lemon juice and extra virgin olive oil.

ENTREES

- *Chicken JoAnn** 12.99 lb
Bone-in, skin on, marinated in red wine, herbs, onions, capers, olives, prunes and artichokes.
- *Balsamic Grilled Chicken Breast** 10.99 lb
With fresh herbs and balsamic glaze.
- *Chicken Scaloppini** 15.99 lb
Sautéed scaloppini of chicken breast, blended with a great combination of Jerusalem artichokes, a blend of mushrooms and light caper sauce.
- *Honey Orange or Apricot Glazed Rotisserie Chickens** 16.99 each
Extra glaze \$5.99 per 4 oz.
- *Mango and Peach Chicken** 12.99 lb
Baked, bone-in, skin on with fresh peaches and mangos in a citrus marinade.
- Matzo Chicken Tender Platter**
Breaded with Matzah Meal and served with honey mustard.
Small 45.99 Medium 75.99 Large 99.99
Also available by the pound for \$10.99 lb.
- *Half Side of Salmon** 110.00 each
Flavors available: Herb Roasted, Raspberry Chipotle, Teriyaki Glaze or Mango Chutney.
Also available by the pound for \$27.99 lb.
- *Poached Salmon** 110.00 each
With fresh dill sauce.
- *Whole Roasted Turkey** Serves 10 guests. 85.99 each
14-16 lbs raw weight.
Deboning/Carving \$20 each.
- *Corned Beef** 27.99 lb
With champagne or apricot glaze, the best in town!
- *Braised Brisket** 22.99 lb
Braised in rich glaze, carrots onions and potatoes.
- *Beef Tenderloin** 37.99 lb
Seasoned and seared, roasted to perfection.
- *Stuffed Cabbage** 4.29 each
With ground beef, rice, onions, carrots, and fresh garlic smothered in a fresh tomato sauce.



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