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## Passover Catering, 2018

First Seder Friday, March 30th

GF = Gluten Free, \* = Dairy Free

*Please call or come by to place your order!*

### In the beginning...

<b>Homemade Chopped Liver</b> , (GF,*) lb	\$12
<i>Mara's Grandmother's recipe</i>	
<b>Whitefish Gefilte Fish</b> , (*) each	\$ 8
<i>Fresh whitefish, carrots, onions and matzo meal</i>	
<b>Mara's Red Horseradish</b> , (GF,*) 4oz	\$ 5
<b>Mara's White Horseradish</b> , (GF,*) 4 oz	\$ 5
<b>Charoses</b> , (GF,*) pint	\$ 9
<b>Chicken Soup</b> , (GF,*) Quart	\$10
<i>Diced carrots, celery, onions, parsley and pulled soup chicken</i>	
<b>Matzo Balls</b> , (*) each	\$ 1.50

### On the Lighter Side...

<b>Deviled Eggs</b> , (GF,*) dz halves	\$14
<i>Lots of flavor with fresh parsley and chives</i>	
<b>Vegan No-Mayo Cole Slaw</b> , pint	\$10
<i>Oil and vinegar, sweet &amp; sour, a family recipe</i>	
<b>Artichoke Dip</b> , (GF,*) lb	\$16
<i>Canned artichokes, parmesan cheese and seasonings, ready to bake and serve with matzo (GF NO Matzo)</i>	

### In the Main...

*All of our Main Dishes are both Gluten AND Dairy Free*

<b>Tzimmes Brisket</b> , sliced meat only, lb	\$25
<i>Brisket cooked with prunes, carrots, red potatoes, all natural, a family recipe for generations <b>MEAT ONLY</b></i>	
<b>Meat Tzimmes Natural Gravy</b> , pint	\$ 6
<b>Smoked Brisket</b> , sliced meat only, lb	\$19
<b>Whole Roasted Chicken</b> , each	\$25
<i>whole or cut-up</i>	
<b>Poultry Natural Gravy</b> , pint	\$ 6
<b>Smoked Whole Chicken</b> , each	\$25
<i>whole or cut-up</i>	
<b>Smoked Whole Duck</b> , each	\$50
<b>Texas OR Arkansas BBQ Sauce</b> , pt	\$ 8

### Veggies and Sides

<b>Tzimmes Vegetables</b> , (GF,*) lb	\$14
<i>Carrots, red potatoes, prunes cooked with brisket, then removed <b>VEGETABLES ONLY</b></i>	
<b>Vegetarian Tzimmes</b> , lb (GF) mixed	\$14
<i>Carrots, red potatoes, prunes cooked with brown sugar, vinegar, lemon juice and butter until caramelized <b>VEGETABLES ONLY</b></i>	
<b>Sautéed Collard Greens</b> , lb (GF,*)	\$12
<i>Fresh collard greens diced then sautéed in butter and Crystal with garlic and onion (* Olive Oil Vegan)</i>	
<b>Fresh Green Beans Almandine</b> , lb (GF)	\$14
<i>Fresh string beans blanched al dente, tossed with slivered almonds toasted golden in butter</i>	
<b>Brussels Sprouts</b> , lb (GF,*) Vegan	\$16
<i>Brussels sprouts roasted with drizzled olive oil, fresh garlic, salt and pepper</i>	
<b>Grilled Fresh Asparagus</b> , lb (GF,*) Vegan	\$16
<i>Blanched, seasoned, then grilled</i>	
<b>Savory Matzo Kugel</b> , lb (*)	\$14
<i>Sautéed onions, fresh garlic and herbs with schmaltz, tossed with matzo and eggs, then baked</i>	
<b>Garlic Mashed Potatoes</b> , lb (GF)	\$10
<i>Yukon gold potatoes mashed with butter, toasted garlic, parsley and more</i>	
<b>Sweet Potato Marshmallow Casserole</b> , lb	\$10
<i>Sweet potatoes cooked and mashed with butter, Sherry and marshmallows</i>	

### The Finishing Touch...

<b>Whole Crustless Chocolate Cream Pie</b>	\$55
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