Dear Sir or Madam,

Thank you for your interest in having Talia's Steakhouse provide you with catering services information, with respect to Passover meals.

The following is information pertaining to the Passover Seder meals or any day during Chol Hamoed and Yom Tov may be found at Talia's website: http://taliassteakhouse.com/passover.html

All items are Glatt kosher for Passover according to the Jewish laws and customs of the Ashkenazi tradition.

Please bear in mind that the items below are suggested only and you may customize the menu to fit your taste and needs.

Please scroll down to the bottom of this letter and if you have any questions, please contact Katie or Margo, managers at <u>212.580.3770</u> or via email at <u>info@taliassteakhouse.com</u>.

PASSOVER SEDER MENU

APPETIZERS:

(choose one)

- 1) **Talia's Garden Greens** assorted veggies & greens with Chef's dressing 2) **Roasted Beet Salad** diced roasted beets with Mesclun greens and balsamic vinaigrette
 - SOUP:

(choose one)

- 1) Vegetarian Potato Leek
- 2) Traditional Matzo Ball

ENTREES:

(choose one)

Braised Beef Brisket Talia's Signature Chicken Breast Marsala Moroccan Salmon

Entrees above come with 2 sides:

Mashed potatoes Steamed vegetables

DESSERTS:

Chocolate Cake
Tiramisu
Cup of Fresh Seasonal Fruit Cocktail

Menus & prices are subject to change without notice.

General Admission: \$74.99 per adult / \$49.99 per child (11-years-old and under) Sales Tax (8.875%).

Complete Seder Plates are available for \$20 each.

Only the above mentioned packages includes 1 bottle of wine for kiddush and matzo.

Moreover, in the event that you would be interested in additional hors d'oeuvres or finger food for your guests to enjoy prior to the main meal, please review the following options:

- 1. Chicken skewers \$4 per piece
- 2. Salmon skewers \$4 per piece
- 3. Beef Skewers \$4 per piece
- 4. Chicken Fingers \$3 per piece
- 5. Mini-Burger Patties \$3 per piece
- 6. Middle-Eastern Salads: babaganoush, beet salad, Greek eggplant with mushrooms, coleslaw, and Israeli salad \$13/lb for each item
- 7. Gefilte fish \$3 per piece
- 8. Thai beef salad \$5 per person family-style
- 9. Salmon salad \$5 per person family-style
- 10. Chicken Buffalo or BBQ Wings 0.75c per piece
- 12. Tuna salad \$14/lb
- 13. Crudités with dill-mayo tip \$4/person
- 14. Seasonal Fresh Fruit Platter \$4/person

Please be advised that we can customize your main menu with the following items:

- 1. Beef Stew with mashed potatoes and Mesclun salad-\$26/person
- 2. London broil with mashed potatoes and Mesclun salad \$28/person
- 3. Duck with mashed potatoes and steamed vegetables-\$28/person
- 4. Roasted Chicken (dark meat) with mashed potatoes and steamed vegetables \$14/person
- 5. Lamb tagine served over mashed potatoes-\$32/person
- 6. Moroccan Tilapia with mashed potatoes and salad \$28/person
- 7. Soup (chicken-vegetable, matzo ball or potato-leek (check availability)- \$4.95/pint
- 8. Yemenite/Indian Chicken in a pot (white and dark meat) with mashed potatoes-\$28/person

- 9. Talia's Greens salad assorted fresh garden vegetables like tomatoes, cucumbers, carrots, onions, hearts of palm over Mesclun greens \$9/person
- 10. Chicken Schnitzel with mashed potatoes and Mesclun salad \$22/person

11. Spinach & Green Apple Salad with toasted walnuts - \$14/person

In addition to the above mentioned, hors d'oeuvres, finger food and dishes, please feel free to inquire about any kind of Glatt kosher for Passover cookies, cakes or other dessert options.

For 9 years Talia's has been the premier Glatt kosher restaurant on the Upper West Side, providing on and off premises catering with full service, including staff, set-up, break-down, etc.

If you have any questions please do not hesitate to call us at: <u>212-580-3770</u>.

We look forward to serving you this holiday.

Best regards,

Katie Lockwood Manager

Talia's Steakhouse & Bar www.taliassteakhouse.com

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