

Continuing our tradition of 13 years, Talia's will be open for Pesach 2016, including both Seders, in addition, we will be offering the Seder meals for catering.

Talia's kitchen is strictly Glatt Kosher for Passover – solely, according to Ashkenazi tradition.

Please go to the following link for more information:

<http://taliassteakhouse.com/holidays/jewish-holidays/passover/>

Price for each catered Seder meal is \$130 per person, plus tax and possible delivery fee.

PASSOVER SEDER MENU

Please bear in mind that as it is for catering, you will need to provide us with specific orders ahead of time.

4 course dinner:

APPETIZERS:

(choose one)

Talia's Garden Greens- assorted veggies & greens with Chef's dressing

Roasted Beet Salad- diced roasted beets with Mesclun greens and balsamic vinaigrette

SOUP:

(choose one)

Vegetarian Potato Leek

Traditional Matzo Ball

ENTREES:

(choose one)

Braised Beef Brisket

Talia's Signature Chicken Breast Marsala

Moroccan Salmon

Vegetarian option (available upon request)

Entrees above come with 2 sides:

Mashed potatoes

Steamed vegetables

DESSERTS:

Chocolate or Vanilla Mousse Cake

Tiramisu

Cup of Fresh Seasonal Fruit Cocktail

Additional items:

Regular Matzah is included.

Add \$8 per person for Handmade Matzah Shmurah – ONLY by request.

Bottles of wine for Kiddish can be provided at the cost of \$14 per bottle.

Seder plates can be provided at the cost of \$20 each.

Should you request additional items; such as plates, glasses, tables, etc. There will be additional charges.

Delivery and transportation fees will be additional.

Serving staff:

A server can be provided for set up, service and clean-up for the cost of \$25 an hour per server.

If you have any questions, or to book your catering, please feel free to contact me via e-mail or on my cellphone at: 917-753-2700.

I look forward to speaking with you!

All the best,