

Passover Seder Take Out & Delivery

Talia's Steakhouse & Bar

FIRST COURSE

Talia's Garden Greens Salad

Mixed mesclun greens, cherry tomatoes, cucumbers, red onions, mushrooms, carrots, with homemade balsamic vinaigrette on the side

Moroccan Salmon Appetizer (4 oz)

Grilled salmon in an authentic Moroccan sauce with tomatoes, carrots, celery & peppers

Quinoa Salad

Flavorful quinoa salad with dried apricots and cranberries

SECOND COURSE

Traditional Matzah Ball Soup

Vegetarian Potato Leek Soup

ENTREES

Veal Scallopini

Served with mashed potatoes & sauteed vegetables

Chicken Marsala

Pan-roasted chicken breast in mushroom-herb wine sauce, with mashed potatoes & sauteed vegetables

Braised Lamb Shank

Served with mashed potatoes & roasted tomatoes.

Prime Beef Brisket

Served with mashed potatoes & sauteed vegetables

Atlantic Salmon Fillet

Served with quinoa & sauteed vegetables

Atlantic Moroccan Salmon

With tomatoes, carrots, celery & peppers. Served with mashed potatoes

Cornish Hen

Non-gebrochts stuffing of apricot, apples and raisins, served with mashed potatoes and sauteed vegetables

DESSERT

Chocolate Mousse

Fresh Seasonal Fruit Cocktail

Cake of the Day

\$95 per person plus tax of 8.875%

Seder plate available for \$30 extra

