

Neillio's

CATERING

PASSOVER MENU

APRIL 23, 2024

TO RESERVE ORDERS AHEAD OF TIME, PLEASE CALL BY FRIDAY, APRIL 19, 2024

SALADS

SERVES 4 OR 8

Spring Salad
Goat Cheese
Strawberry Spinach Salad
Garden Salad // 15 / 30

ENTREES

SERVES 4

FRESH ROASTED TURKEY DINNER

1 Quart Matzo Stuffing
1 Quart Mashed Potatoes
1 Quart Green Bean Almondine
1 Quart Butternut Squash
1 Pint Flourless Gravy
½ Pint Cranberry Sauce // 90

WHOLE ROASTED MATZO STUFFED CHICKEN

1 Quart Mashed Potatoes
1 Quart Green Bean Almondine
1 Quart Butternut Squash
1 Pint Supreme Sauce // 80

SIDES

Matzo Stuffing
Glazed Tri Colored Carrots
Roasted Asparagus
Green Bean Almondine
Roasted Brussel Sprouts
Tzimmes
Patato Au Gratin
Butternut Squash // 14.95 quart
Red Bliss Mashed Potatoes
Oven Roasted Potatoes
Mixed Medley of Vegetable
Rice Pilaf // 10.95 quart

STARTERS

PLATTERS SERVE 8 TO 10

Cheese Platter with Lavash Crackers // 59
Fresh Sliced Fruit Platter // 59
Spring Crudité with Dips // 59
Mediterranean Display with Matzo Crackers // 75
Mini Potato Latkes with Apple Sauce // 30 dz
Deviled Eggs // 36dz
Mazto Ball Soup // 14.95 quart // 59.95 gallon
Spinach & Artichoke Dip // 8.95 pint

BRAISED BEEF BRISKET

*REQUIRES 48-HOUR NOTICE

1 Quart Mashed Potatoes
1 Quart Green Bean Almondine
1 Quart Butternut Squash
1 Pint Pan Gravy (flourless) // 120

12-14 POUND WHOLE MATZO STUFFED TURKEY DINNER

*SERVES 6-8

2 Quarts Mashed Potatoes
2 Quarts Green Bean Almondine
1 Quart Flourless Turkey Gravy
1 Pint Cranberry Sauce // 195

DESSERTS

6 INCH OR 10 INCH

Concorde Gateau
Strawberry Rose Cream Torte
Flourless Chocolate Cake
Matzo New York Style Cheesecake
Matzo Boston Cream Cake
Matzo Pineapple Carrot Cake
Matzo Lemon Meringue Tart
// 39 / 79