

BATYA'S KITCHEN

Spoil Yourself With Your Own Personal Chef

PESACH MENU 2015

NON-GEBROKS

BATYASKITCHEN@GMAIL.COM TEL: 917-525-FOOD (3663) FAX: 718-504-6375

HASHGOCHO BY RABBI AARON MENDELSON (718)-730-0224



**PESACH PRODUCTION ALL PREPARED
ON MEAT UTENSILS**

FIRST COURSE

- Traditional Gefilte Fish *not recommended to freeze
- “Splenda” Roll Gefilte Fish *not recommended to freeze
- Gefilte Fish Balls in Tomato Sauce *freezes well
- Baked White Fish *can be frozen
- “Breaded” Flounder or Tilapia *frozen raw-fry fresh
- Rolled Flounder with Filling *broccoli, spinach* *frozen ok
- Flounder Francaise *freezes well
- Coconut Tilapia *frozen raw-fry fresh
- Flounder, Tilapia, or Salmon Almandine
- Baked Salmon Fillet *can be frozen
- Moroccan Salmon/Tilapia *freezes well
Can be prepared raw to be baked fresh
- Pickled Salmon *freezes well
- Salmon Kabobs *can be frozen
- Salmon Wellington *Fillet of Salmon rolled with Spinach*
*frozen raw-cook fresh

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APPETIZERS

- Chopped Liver
- Cocktail Meatballs
- Crispy Coated Veal Sweetbreads
- Drummettes *breaded and fried*
- Eggplant Rollatini *coated eggplant rolled with mashed potatoes/spinach topped with marinara sauce*
- Eggplant Rollatini *(Meat version) rolled with meat and potatoes topped with marinara sauce*
- Grilled Sweet Breads, Skewers
- Skirt Steak Salad *grilled steak, three color pepper & red onions. Balsamic dressing Incl. Greens not included.*
- Stuffed Cabbage *Sugar Free Avail Good for Seder night*
- Stuffed Peppers *large or mini peppers Good for Seder night*
- Stuffed Zucchini with Ground beef
- Sweet Bread Sauté with Vegetables and White Wine

MARINATED SALADS/DIPS

- Babaganoush
- Beet *(Diet Avail)*
- Crispy Eggplant
in tomato sauce
- Matbucha *freezable*
- Moroccan carrot salad

SALAD DRESSING (PER POUND)

- Balsamic Dressing
- Broccoli Salad Dressing
- Caesar Dressing
- Cole Slaw Dressing
- Lemon Oil Dressing

APPETIZERS

SOUPS *(NO CREAM IN ANY SOUP)

- Chicken Soup
- Chunky Vegetable Soup
- Creamy Broccoli Soup
- Creamy Butternut Squash Soup
- Creamy Cauliflower Soup
- Creamy Sweet Potato Leek soup
- Creamy Vegetable Soup
- Creamy Zucchini Soup
- Creamy Zucchini and Spinach soup
- French Onion Soup
- Meat Soup

CONDIMENTS

- Lukshen Noodles
quart size bag (10 bletlach)
- Kneidlach *non-gebrokts*
- Crepes/Bletlach
separated by parchment

SEDER PLATE

- Beitza *egg*
- Charoses
- Checked Romaine *20 oz*
- Ground Maror *lb.*
- Hard Boiled Eggs (8)
- Salt Water
- Zroa *lamb shank; large - State your Minhag*

MISCELLANEOUS

- Sautéed Onions
- “Sesame” chicken sauce
- Whip Cream

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SOUPS & MORE

CHICKEN

- Apricot Glazed Chicken
- Baby Chicken Skewers *grilled*
- BBQ Chicken
- Chicken Marsala *no mushrooms*
- Schnitzel *almond, traditional coating, or bbq potato chip*
- Chicken Paprikash *good for Seder night*
- Chicken Picatta *cutlet in lemon / white wine sauce*
- Chicken spinach rolls *breast or bottom grilled*
- Coated Crispy Chicken on the Bone *with or without stuffing*
- Coconut Chicken *cutlet or skewer*
- Cranberry Chicken
- Grilled Chicken Breast *with or without skin*
- Grilled Chicken Capon *Dark Meat*
- Grilled Chicken Kabobs

CHICKEN

- Grilled Chicken Steak
- Lemon Chicken
- Maple Glazed Chicken
- Roasted Chicken *Simply spices*
- Sesame Chicken *no sesame white meat great for Seder night*
- Southern Fried Chicken Drumsticks
- Stuffed Baked Rosemary Chicken Capon *Dark or white*
Stuffed with choice of mashed potatoes, carrots & zucchini, potato kugel stuffing, broccoli, creamed spinach/potato, or sweet vegetable stuffing
- Stuffed Capon, white or dark with pastrami *sweet or savory*
- Sweet Glazed Chicken on bone *Stuffed with choice of mashed potatoes, pastrami, carrots & zucchini, potato kugel stuffing, broccoli, creamed spinach/Potato or sweet vegetable stuffing*

POULTRY

- Apricot Duck *Stuffed or unstuffed; Whole or cut into quarters*
- Boneless Duck Breast *sliced; can be made sweet or herbed*
- Boneless Duck Breast Stuffed with Pastrami
- Glazed Cornish Hens
- Turkey Breast or Legs *in spice rub and onions*
- Turkey Roast *White or Dark Meat*
Stuffed with pastrami, or plain

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ENTREES

MEAT

ROAST*

- **BBQ Beef Brisket**
Strips of brisket in a sweet and sour glaze
- **Coffee Rub Roast** *French Roast*
- **Cranberry Roast** *Diet Avail*
- **Fillet steak, Club Steak or Rib Steak**
Seared and Roasted in Wine or Spices
- **Flanken Roast**
- **French Roast Traditional** *spices rub*
- **Wine Roast** *French Roast*
- **Brisket with Potatoes and Onions**
Spice Rub
- **Sweet & Sour Brisket**

*All Roasts are Served Sliced

BEEF

- **Beef Short Ribs** *per 4 pcs*
Sliced Boneless or Cut with bone per person
- **Beef Sliders** *each per 12 pcs*
- **Beef Stew with Potatoes**
- **Boneless Spare Ribs**
cubed or strips
- **Meat Kabobs**
club steak 3 cubes
- **Minute Steak Slices or Roast**
sliced can be stovetop if need for Seder night
per slice per 4 pcs
- **Pepper Steak**
good for Seder night
- **Skirt Steak with Caramelized Shallots** *3-4 PPL*
- **Cholent with Kishka**

LAMB

- **Lamb Kabobs**
- **Lamb Meatballs**
- **Baby Lamb Chops or Shoulder**
pp 2 bones, Herbed
- **Lamb Roast** *Herbed, Sliced*
- **Lamb Sliders** *per 12 pcs*
- **Lamb Stew with Carrots & Potatoes**
- **Lamb Chili**

VEAL

- **Stuffed Breast of Veal** *with mashed potatoes*
- **Veal Marsala** *no mushrooms*
- **Veal Ribs** *sweet or herbed*

OTHER

- **Corn Beef**
Plain or Sweet glaze, roasted or cooked
- **Pastrami Roast** *Subject to Availability*
- **Tongue** *plain or sweet*
good for Seder night

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ENTREES

SIDE DISH

- Butternut Squash Muffins
- Broccoli / Cauliflower tempura
- Cabbage and Noodles
- Candied Maple Sweet Potatoes with craisens
- Cauliflower Popcorn
- Creamed Spinach
- Garlic Sautéed Broccoli
- Grilled Vegetables *indicate your minhag*
Eggplant, Zucchini, yellow squash, peppers, red onion, sweet potato, carrots, beets
- Latkes *Vegetable or Potato*
- Marbelized Mashed potatoes
two tone- white and orange
- Mashed potatoes with onions and pastrami
- Mashed Potatoes with Sautéed Flanken
- Mashed potatoes with sautéed onions
- Ratatouille
A mixture of eggplant, zucchini and peppers
- Roasted Potatoes
- Scalloped Potatoes *Baked sliced potatoes*

- Sweet Potato Mash
- Spinach Muffins
- Tempura Eggplant and Zucchini
sticks or slices
- Zucchini with Tomato Sauce
diet or regular

KUGELS/SOUFFLÉS

- Apple Kugel
- Apple Strawberry crumble
- Apple, Strawberry, Cranberry compote
- Apple/ Pear / Cranberry Crisp
- Broccoli & Cauliflower Kugel
- Broccoli Kugel
- Butternut Squash Soufflé
- Carrot kugel
- Carrot Muffins, *reg size*
- Cauliflower Kugel
- Onion Kugel
- Potato Kugel
- Potato Pastrami Kugel
- Spinach Kugel
- Sweet Potato Pie with pecan topping
- Tricolor Kugel
- Zucchini Kugel

BLINTZES/CREPES

- Apple Cinnamon
- Chicken (white) with Vegetable Julienne
- Chopped Meat, Potato and Sauté Onions
- Duck “Spring” Rolls, *stripped duck*
- Lamb “Spring” Rolls, *chopped lamb*
- Chopped Liver with Sauté Onions
- Mashed Potato and Sauté Onions
- Pastrami & Onions
- Pastrami Potato
- Shredded Vegetable (Egg Rolls)
- Sauté Spinach *with or without potato*
- Chopped Veal with Spinach

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SIDE DISHES

DESSERT

- Apple Cake
- Apple Compote *(Diet Avail)*
- Baked Apples *with sweet chopped pecan filling*
- Brownies with frosting *sprinkles optional, cakey*
- Brownies with Ice cream on top
- Chiffon Cake *cinnamon, sponge, marble, mocha, cranberry or chocolate*
- Chocolate Chip Cookies
- Chocolate Mousse
- Chocolate Mousse Cake
layer mousse layer choc cake
- Chocolate Mousse with Ice Cream on top

- Chocolate Trifle *chocolate cake, chocolate mousse and cream*
- Cookie Dough Ice Cream *2 quarts*
- Crumb Cake
- Fudgy Brownies
- Ice Cream *Vanilla, Chocolate, Strawberry, fudge, coffee, maple pecan*
- Ice Cream with Brownies *inside 2 quarts*
- Lemon Mousse Cake, *Trifle*
- Lemon Mousse quart
- Maple pecan ice cream *2 quarts*
- Mini Shooters *1-Chocolate Mousse, 2-Lemon Mousse, 3-Strawberry / Blueberry*
- Mocha Chocolate Chip Cake
- Poached Pears in Wine Sauce
- Strawberry Shortcake *no fresh strawberries used; 9x13*
- Strawberry Shortcake Trifle
- Zebra Cookies *per dozen*

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DESSERT

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DIRECTIONS:

1. Review the Menu
2. Figure out how many guests you will be hosting (approximately)
3. Choose menu. Use my “Menu Assistant” to organize your thoughts and email to batyaskitchen@gmail.com
4. I will price your menu and email it back to you with appropriate quantities.
5. Please approve menu and price. Once menu is approved I require a 50% deposit.

If paid in advance, in full, you will receive 10% off your entire order.

6. You will be notified when your order is ready for pick up/delivery.

Please let me know when your freezer is available to receive Pesach order and we will make proper arrangements. Fresh fish and Salad to be delivered day before Erev Y”T

7. Fedex orders will be sent priority overnight. Fedex charges will be a direct charge. Each box is approximately \$65 depending on weight. Each box fits about 5 9x13 pans and 8 quarts.

If you have any questions, please feel free to call me.

תג כשר ושמח Thank you!

Batya Kahan

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MENU ASSISTANT:

Erev Pesach (Friday, April 3): ___ Adults ___ Children

Hospitality: _____

1st Seder Night (Friday Night, April 3): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

1st Day Meal (Shabbos Day, April 4): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

2nd Seder Night (Saturday Night, April 4): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

2nd Day (Sunday Day, April 5): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

NOTES: _____

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MENU ASSISTANT:

Monday Chol Hamoed (April 6) : ____ Adults ____ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

Tuesday Night Chol Hamoed (April 7): ____ Adults ____ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

Wednesday Day Chol Hamoed (April 8): ____ Adults ____ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

Thursday Chol Hamoed (April 9): ____ Adults ____ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

NOTES: _____

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MENU ASSISTANT:

1st night Y" T (2nd days) (Thurs Night, April 9): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

1st day Y" T (Friday day, April 10): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

2nd Night Y" T (Friday Night, April 10): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

2nd Day Y" T (Shabbos Day, April 11): ___ Adults ___ Children

First Course/Appetizer: _____

Second Course: _____

Entrée: _____

Side Dishes _____

Dessert: _____

לשנה הבאה בירושלים!