

Huckleberry

PASSOVER CATERING MENU

Let us take care of your Passover feast! Our catering spread features Latkes, Braised Chicken, Sprouting Broccoli, Lox Platters & traditional favorites like Creekstone_Farms Tomato-Braised Brisket, & Coconut and Chocolate dipped Macaroons

Please place all orders by Tuesday, April 8th by 10am
Available for pickup & delivery April 12th or April 13th, 10am-3pm

SEDER PLATE \$25

lamb shank bone, roasted egg, parsley,
little gem lettuce leaves, house-made red horseradish

CHAROSET \$15 | 1 PINT

apples, walnuts, raisins, dried cherries, ginger, red wine,
brown sugar, lemon & cinnamon
(vegetarian)

SPRING PEA SALAD \$55 | SERVES 5

Bloomsdale spinach, sugar snap peas, black pepper,
herbs & ranch dressing
(VEGETARIAN)

TAMAI FARMS CAULIFLOWER KUGEL \$65 | SERVES 5

cream cheese, caramelized onion & yellow raisins
(gluten-free & vegetarian)

MATZO BALL SOUP \$30 | SERVES 4

four house-made matzo balls, chicken broth, carrot, herbs

36 OZ CREEKSTONE FARMS BRISKET \$175

slow-braised brisket in a rich tomato sauce

CONTINUED
BELOW

Order online at <https://www.huckleberrycafe.com/cateringandevents/>
or e-mail catering@huckleberrycafe.com

A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff.

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ROASTED SCOTTISH SALMON \$135 | SERVES 10
lemon & herbs

BRAISED CHICKEN LEGS & THIGHS \$100 | TEN PIECES

LATKES \$30 | DOZEN
choice of house-made applesauce (+\$2) or
organic sour cream (+\$2)
(vegetarian)

DESSERTS

CHOCOLATE MATZO
CRACK TART \$55 | SERVES 10
matzo crust, chocolate cream filling & toffee shards
add a pint of crème fraîche whipped cream \$10

BERRIES & CREAM
PAVLOVA \$65 | SERVES 10
Tamai Farms & Murray Farms Berries &
Earl Grey Bavarian cream
(gluten-free)

COCONUT MACAROONS \$22 | HALF DOZEN
traditional & chocolate dipped
(gluten-free, dairy-free)

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A 3% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff.