

Main Dishes

Braised Beef Brisket or Chicken Marbella

1. Preheat oven to 350°F.
2. Cover with heat-safe lid or foil.
3. Bake covered for 30-45 minutes.
4. Serve and enjoy!

Total time may vary depending on amount.

Roasted Steelhead

Best served at room temperature

OR

1. Preheat oven to 250°F.
2. Add 1-2 tablespoons of water or stock to baking dish and cover with foil.
3. Heat for 15 minutes or until heated through.

Side Dishes

Please allow time for items to come to room temperature before heating (approximately 30 minutes). Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly before and after heating, and season to taste. Multiple items in oven will require longer heating time.

Matzoh Ball Soup

1. Place in saucepan and simmer on stovetop for 5-10 minutes until warmed.

Roasted Potatoes & Green Beans

1. Preheat oven to 350°F.
2. Heat for 20-30 minutes, or until items reach desired temperature.

Potato Kugel

1. Preheat oven to 350°F.
2. Heat uncovered for 20-30 minutes or until kugel is hot throughout.

Charoset

VEGAN*, GLUTEN-FREE

Apples, walnuts, wine, cinnamon, honey, salt.
Allergens: Tree Nuts

Chicken Marbella

GLUTEN-FREE

Olive oil, red wine vinegar, prunes, green olives, capers, bay leaves, garlic, oregano, salt, black pepper, chicken, white wine, brown sugar, parsley.

Chocolate Dipped Macaroons

Shredded coconut (sweetened & unsweetened), condensed milk, egg Whites, Vanilla Extract, Salt, chocolate.

Allergens: Milk, Egg, Tree Nuts (coconut).

Chocolate Flourless Cake

GLUTEN-FREE

Almonds, semi-sweet chocolate (sugar, chocolate liquor, cocoa butter, dextrose, soy lecithin), sugar, unsalted butter (cream (milk)), eggs, salt, lemon juice, organic powdered sugar (organic sugar, organic tapioca starch).

Allergens: Tree Nuts, Soy, Milk, Egg

Chopped Chicken Liver

GLUTEN-FREE

Chicken liver, schmaltz, onion, chili powder, cayenne, garlic, paprika, egg, gribenes (chicken skin).

Allergens: Egg

Deviled Eggs

GLUTEN-FREE

Egg white (citric acid), egg yolks, mayonnaise (sunflower oil, free range egg yolks, water, organic lemon juice, distilled vinegar, salt, mustard flour, black pepper, citric acid), mustard (water, distilled vinegar, mustard seed, salt, turmeric, oleoresin, paprika and spices).

Allergens: Egg

Faux Chicken Liver

GLUTEN-FREE

Hard boiled egg, caramelized onion, walnuts.

Allergens: Egg, Tree Nuts

Gefilte Fish

Salmon, tilapia, carrot, fennel, onion, matzoh meal (wheat), gelatin, fish stock, eggs, fish sauce, spices.

Allergens: Wheat, Fish, Egg

Kale Salad

GLUTEN-FREE

Kale, cranberries, parmesan cheese, olive oil blend, almonds, lemon juice, salt.

Allergens: Milk, Tree Nuts

Lemon Bars

Cassava Flour, Almond Flour, Sugar, Butter, Cornstarch, Salt, Eggs, Lemon Juice.

Allergens: Milk, Egg, Tree Nuts

Maror (Beet Horseradish)

VEGAN, GLUTEN-FREE

Beets, vinegar, spices, prepared horseradish (egg, soy), sugar.

Allergens: Egg, Soy

Matzoh Ball Soup

Chicken, dill, carrots, eggs, oil, water, matzoh meal, ginger, dill, parsley, spices (onion, garlic, pepper, nutmeg).

Allergens: Egg, Wheat

Pistachio Sea Salt Matzoh Toffee

Matzoh Crackers, Brown Sugar, Butter, Salt, Vanilla Extract, Semi-Sweet Chocolate Chips, Pistachio, Flake Salt.

Allergens: Milk, Tree Nuts, Wheat

Potato Kugel

GLUTEN-FREE

Potato, potato flakes, potato starch, onion, egg, garlic powder, salt, pepper, canola oil.

Allergens: Egg

Raspberry Almond Thumbprints

Almond Flour, Sugar, Egg Whites, Vanilla Extract, Salt, Cream of Tartare, Raspberry Jam.

Allergens: Egg, Tree Nuts

Roasted Green Beans

GLUTEN-FREE

Green beans, butter, hazelnuts, peppers, salt.

Allergens: Milk, Tree Nuts

Roasted Steelhead

GLUTEN-FREE

Steelhead, pomegranate molasses, Za'atar spice blend, salt.

Allergens: Fish, Sesame

Roasted Tri-Colored Potatoes

VEGAN, GLUTEN-FREE

Fingerling potatoes, canola olive oil blend, salt, pepper, rosemary, parsley.

Salsa Verde

VEGAN, GLUTEN-FREE

Parsley, capers, lemon juice, garlic, chile flake, canola/olive oil blend, salt and pepper.

Schmaltz Aioli

GLUTEN-FREE

Schmaltz (rendered chicken fat, onion), mayonnaise, roasted garlic, lemon juice, Dijon mustard

Allergens: Soy, Egg

Schmaltz

GLUTEN-FREE

Rendered chicken fat, onion.

Sweet & Sour Braised Brisket

GLUTEN-FREE

Beef Brisket, cola (Cola- carbonated water, high fructose corn syrup, caramel color, phosphoric acid, natural flavors, caffeine), apple cider vinegar, garlic, ginger, onion, carrot, tamari (soybeans, salt, sugar) red wine, honey, Dijon mustard, clove, ketchup (tomatoes, distilled vinegar, sugar, salt, onion powder, natural flavor)

Allergens: Soy

Tzimmes

VEGAN*, GLUTEN-FREE

Carrots, sweet potatoes, prunes, apricots, orange juice, brown sugar, turmeric, honey, garlic powder, salt, corn starch, sesame coriander crumble (sesame seeds, coriander seed, honey, garlic salt).

Allergens: Sesame

*Contains honey

Gluten-Free items are not made in a Gluten-Free facility.