

Passover Menu 2019

Soup

Chicken Soup \$12 / quart



Vegetable Soup \$12 / quart



Matzo Balls (min 6) \$1.95 each



Starters

Seder Plate

\$10 each

Charoset

\$10 / lb

Chopped Liver

\$18 / lb

Meat Blintzes

\$28 / dozen

Passover Kichel w/ Sugar

\$25

Passover Crackers w/ Spices

\$25



Fish

Chopped Herring

\$18 / lb

Danish Herring

\$18 / lb

Parev Pineapple Cream Herring

\$18 / lb

Mock Cray Fish - Cod in Tangy Mayo Sauce

\$18 / lb

3 Layer Gefilte Fish Loaf (carrot, spinach & plain)

\$35 each

Gefilte Fish

\$3 each

Fried Fish Balls

\$20 / lb

Gluten Free Fish Balls

\$20 / lb

Fried Fish Balls in Sweet & Sour Sauce

\$22 / lb

3 Layer Gefilte Fish Loaf (Plain, Salmon & Dill & Lemon)

\$35 each

Fish Fillets

\$20 / lb

Fish Fillets in Sweet & Sour Sauce

\$22 / lb

688 El Camino Real, Tustin

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Entrees

Balsamic Brisket	\$30 / lb	Sweet & Sour Brisket	\$30 / lb
Beef Stuffed Cabbage (min 6)	\$5 each	Sliced Roast Beef w. Shallots & Mushrooms in Red Wine Sauce	\$30 / lb
Cranberry Chicken	\$15 / lb	Teriyaki Chicken	\$15 / lb
Grilled Salmon Pieces with Citrus nut sauce		\$22 / lb	



Side Dishes (serves 12)

Potato Kugel	\$30	Apple/Peach Kugel	\$35
Mixed Veggie Kugel	\$35	Carrot Tzimmes (w. prunes)	\$40
Honey Roasted Red Potatoes	\$35	Herb Roasted Red Skin Potatoes	\$35
Grilled Herbed Veggies	\$35	Green Salad with Vinaigrette Dressing	\$25



Desserts

Frosted Banana Nut Cake (serves 12)	\$25	Frosted Carrot Cake (serves 12)	\$25
Apple Cake w. Streusel Topping (serves 12)	\$25	Fruit Mousse in Meringue Shell-1st day only (serves 10)	\$40
Meringues (dozen)	\$8.95	Meringue Shell	\$25
Ginger Cake (serves 12)	\$25	Passover Mandlbrot / Biscotti	\$35
Matzo Brittle with nuts/choc	\$25	Selection of cookies (2 lbs)	\$35
Taigelach Balls (1 lb)	\$15	Moist Brownies (serves 12)	\$30

FULL MEAL OPTION (\$45 per head-min 10 guests)

Call Nina on 949.633.3628 with your choices

- Gefilte Fish with Carrots & Horseradish OR Chopped Liver
- Chicken Soup OR Veggie soup with Matzo Balls
- Sweet and Sour Brisket OR Balsamic Brisket
- Cranberry Chicken OR Teriyaki Chicken
- Herb Roasted Red-Skinned Potatoes OR Potato Kugel
- Mixed Roasted Vegetables OR Carrot Tzimmes
- Meringues with Cream (parev) and Fruit OR Brownies OR Biscotti