



PASSOVER MENU

SEDER DINNER

TWO NIGHTS FOR ONE PERSON 95
or ONE NIGHT FOR TWO PEOPLE

2 gefilte fish with fresh horseradish + beet purée, charoset, chopped chicken liver, 1 pint chicken matzo ball soup, brisket with mushroom, shallot + red wine sauce, tzimmes, garlic mashed potatoes and brussels sprouts, 2 slices of flourless chocolate cake

TO START

SEDER PLATE 25
bitter herbs, charoset, roasted lamb bone, hard cooked egg, parsley and lettuce served on a Seder plate



for more info and to place your order please visit
GODDESSANDGROCER.COM

SOUP + SALAD

CHICKEN & MATZO BALL DF 7 pint | 13 quart
pint: 2 matzo balls | quart: 4 matzo balls
extra matzo balls **3 for 5**

VEGETABLE SOUP V+, GF, DF 6 pint | 12 quart
seasonal vegetables in a tomato herb broth

BRUSSELS + KALE V+, GF, DF 36
shaved brussels sprouts, baby kale, dried cranberries,
toasted almonds and lemon mustard vinaigrette

CUCUMBER SALAD, 8 OZ V+, GF, DF 5
lightly pickled with shaved red onion

APPETIZERS

TRADITIONAL GEFILTE FISH DF 6.50
with fresh horseradish and beet purée



GEFILTE FISH CARROTS, 16 OZ DF 9.50

**FRESH HORSERADISH
AND BEET PURÉE, 16 OZ V+, GF, DF** 9.50

POTATO LATKES V, DF 3 for 10 | 6 for 18

APPLE SAUCE, 16 OZ V+, GF, DF 6

SOUR CREAM, 16 OZ V, GF 5

CHAROSET, 16 OZ V, GF, DF 15
grated apple, red wine, cinnamon, honey and nuts

CHOPPED CHICKEN LIVER, 16 OZ DF 15
garnished with egg

EGG SALAD, 16 OZ GF, DF 9.50

BOX OF MATZO FOR PASSOVER V+, DF 7.50

MAIN COURSES

LEMON + HERB CRUSTED SALMON GF 16 EA
lemon caper dill sauce

BRAISED BEEF BRISKET GF, DF 28 per LB
hand sliced with wild mushroom, shallot + red wine sauce

WHOLE ROASTED CHICKEN GF 36 EA
with a rosemary, apricot + honey glaze, cut into 8 pieces, over roasted root vegetables. Serves 3-4.



MATZO CRUSTED CHICKEN SCHNITZEL 15 EA
with a roasted tomato sauce

SWEET POTATO SHEPHERDESS PIE V+ 15 EA
with quinoa, cauliflower, mushrooms, chestnuts, almonds and golden raisins

SIDES

LB | 2LB

TZIMMES V, GF, DF 15 | 27

ROASTED GARLIC MASHED POTATOES V, GF 14 | 25

HERB ROASTED YUKON GOLD POTATOES V+, GF 14 | 25

ROASTED BRUSSELS SPROUTS V+, GF, DF 15 | 27
with balsamic glaze

GRILLED ASPARAGUS V+, GF, DF 15 | 27

ZA'ATAR ROASTED CARROTS V+, GF, DF 14 | 25

GREEN BEANS V+, GF, DF 15 | 27
with lemon and shallots

ROASTED ROOT VEGETABLES V+, GF, DF 14 | 25

KUGELS

WHOLE SERVES 6

SWEET POTATO KUGEL V 5 | 25
apples, cinnamon and raisins

MATZO CHEESE KUGEL V 5 | 25
toasted almonds and granny smith apples

NOODLE KUGEL V 5 | 25
made with Lieber's kosher for Passover noodles, eggs, cottage cheese, sour cream and vanilla

GLUTEN FREE KUGEL V, GF 7 | 35
gluten free wide noodles, eggs, cottage cheese, sour cream and vanilla

DESSERTS

WHOLE SERVES 6

CHOCOLATE DECADENCE CAKE V, GF 7 | 40
rich, flourless chocolate cake with raspberry coulis

CHOCOLATE GANACHE CHEESECAKE V, GF 7 | 40
vanilla cheesecake, cinnamon crust, chocolate ganache



COCONUT MACAROONS V, GF 6 for 21
dipped in dark chocolate

LEMON TART V, GF 7 | 35
creamy lemon filling, coconut macaroon, raspberries

CHOCOLATE MOUSSE JAR V 8
with raspberries and crumbled macaroons

MATZO S'MORES COOKIE 3 for 15
matzo layered with marshmallow, caramel and chocolate

CHOCOLATE & TOFFEE MATZO BARK 9.50
toffee covered matzo cracker with dark chocolate and toasted almonds

ORDER DEADLINE

All Passover orders must be confirmed with payment by Monday, April 15th at 12pm. We are not able to take any orders after this time. Alternatively, we will have a plentiful supply of Passover food in our stores if you are unable to order by the deadline.



HELPFUL HINTS FOR PLACING YOUR ORDER

All menu items are fully cooked. Heating instructions will be included with your order, as well as available on our website. For a la carte items, as part of a full meal, our entrées generally serve 2–3 per pound, and our sides 3–4 per pound. Items listed as sold by the pound are a minimum of one pound. We accept Visa, Mastercard, Discover and American Express, and payment is required to finalize and process your order.

PASSOVER DELIVERY + PICK UP

Delivery is available for orders of \$150 or more (before tax and delivery fee). Delivery fees start at \$30 and are based on location. We recommend placing your order as soon as possible to secure a delivery slot. We schedule deliveries in 3 hour delivery windows and cannot schedule exact time requests. You may select a window when ordering. Delivery windows will be as follows:

Monday, April 22nd: 8am – 11am | 11am – 2pm | 2pm – 5pm

If no one is home at the time of delivery, your order will be redelivered at the end of the driver's route, and you may be charged an additional delivery fee for the return service.

PASSOVER PICKUP

Orders of any size may be placed for pickup at any of our three locations from Sunday, April 21st – Tuesday, April 30th:

Bucktown: 1649 N Damen Ave 9am – 7pm

Fulton Market : 911 W Randolph 9am – 7pm

Gold Coast: 1127 N State Street 9am - 7pm

Passover menu also remains available for delivery through April 30th, during normal business hours.

SPECIAL NEEDS + SPECIAL REQUESTS

While we have gone to every effort to ensure that the allergen information provided is correct, we do not operate an allergen-free kitchen and cannot claim that any menu item is allergen-free. All common allergens are present and processed in our facility. Holidays are extremely busy here at Goddess Central. We are unfortunately unable to take special orders, modify items/recipes, prepare foods from other menus or package foods in vessels or volumes other than those on the menu.

Thank you for trusting us with your holiday meal. We wish you a safe and happy Passover!