



2025 – Passover

Available for Pick-Up on April 12th between 9:00-12:00.

All Orders Finalized No Later Than Friday April 4th

All Menus are Subject to 23% Production Charge, Appropriate Sales Tax, 4% Credit Card Convenience Fee*.

Email : Katie@caterwiththreesisters.com to place your order

Appetizer Selections

Pint Serves 6-8 Guests \$15

Traditional Hummus

Served with Fresh Crudite Vegetables

Baba Ghanoush

Served with Fresh Crudite Vegetables

Chicken Chopped Liver Pate

Topped with diced egg

Charoset

Chopped Apples, Walnuts and Wine

1 Quart of Matzo Ball Soup \$24

Serves 4, includes 4 Large Fluffy Balls per Quart served on the side presented in aluminum foil pans for reheating.

Salads

Small Order Serves 10 \$80.00

Large Order Serves 20 \$160.00

Garden Salad

with Mushrooms, Carrots, Cucumbers, Tomato and Ranch Dressing

Grilled Pear Salad

With Field Greens, Spiced Walnuts, Maytag Bleu Cheese and, Champagne Vinaigrette

Mains

Roasted Free Range Chicken

with Rosemary Shallot Sauce

Small Serves 10 \$120.00

Large Serves 25 \$300.00

Apricot Glazed Chicken Breast

with extra Apricot Glaze on the side

Small Serves 10 \$120.00

Large Serves 25 \$300.00

Eight hour Braised Short Ribs

in Red Wine Demi

Small Serves 10 \$150.00

Large Serves 25 \$375.00

Braised Beef Brisket

Sweet and Savory

Small Serves 10 \$150.00

Large Serves 25 \$375.00

Herb-Seared Salmon Filets

Best Served Room Temp

Small Serves 10 \$140.00

Large Serves 25 \$350.00

Side Choices

Small Serves 10 \$55.00

Large Serves 25 \$139.50

Oven-Charred Broccolini

With Garlic and Olive Oil

Potato Kugel

with onions and baked golden

Chef Selection of Seasonal Grilled Vegetables

Tossed in Toasted Herbs and Spices

Sauteed Green Beans

With shallots and garlic and topped with toasted almonds

Yukon Gold Garlic Whipped Potatoes