Richter Caterers

** 04/01 → 04/02 **

The Seder Package

The package includes gourmet dinner servings for Two Seder meals, catering to a party of 5 guests.

PRICE: $1,800
Flat Fee

- Non Gebrochts -

Seder A

SEDER PLATE

Includes: Boiled Eggs, Boiled Potatoes, Charoses, Hand Shmura Matzoh, Romaine Lettuce, Shank Bone.

APPETIZER

Moroccan Salmon

Wild-caught salmon cooked Tagine style

Traditional Gefilte Fish

Classic homestyle fish gently seasoned and sliced

SOUP

Chicken Consommé

Traditional clear broth, gently simmered

Matzoh Ball With Noodle Beltlach

Light matzoh dumplings with delicate egg noodles

Yemenite Beef Soup

Slow-simmered beef broth with flanken bites & middle eastern spices

ENTREE

Beef Pasta Bolognese

Rich slow-braised beef sauce over tender pasta (kid-friendly)

Chicken Fricassee (Gedempte)

Braised chicken in a light savory sauce

Herb & Garlic Braised Short Ribs

Fork-tender ribs slow cooked with fresh herbs

ACCOMPANIMENTS

Potato Kugel

Fresh potatoes baked golden with light seasoning

Honey-Roasted Beets & Carrots

Sweet roasted root vegetables with natural glaze

Yukon Garlic Mashed Potato

Creamy Yukon potatoes blended with roasted garlic

DESSERT

Assorted Cookies

Selection of house-baked cookies

Sugar Free Baked Apples

Oven-baked apples finished with warm spice

Seder B

SEDER PLATE

Includes: Boiled Eggs, Boiled Potatoes, Charoses, Hand Shmura Matzoh, Romaine Lettuce, Shank Bone.

APPETIZER

Honey Orange Salmon Fillet

Glazed with honey and fresh orange

Traditional Gefilte Fish

Classic homestyle fish gently seasoned and sliced

Stuffed Cabbage

Tender cabbage wrapped around seasoned meat

SOUP

Chicken Consommé

Traditional clear broth, gently simmered

Matzoh Ball With Noodle Beltlach

Light matzoh dumplings with delicate egg noodles

Roasted Cauliflower Soup

Slow-roasted and finished as a velvety soup

ENTREE

Chicken Marsala

Pan-seared and finished in a rich Marsala wine sauce

Balsamic And Honey Braised Short Ribs

Slow-cooked and finished with balsamic and honey

ACCOMPANIMENTS

Apple Crisp

Warm baked apples finished with crisp topping

Honey Ginger Roasted Veggies

Slow-roasted and finished with honey and ginger

Potato Chremsel

Crisp potato fritters lightly seasoned

DESSERT

Pecan Pie

Toasted pecans set in a smooth caramel filling

Velvety Chocolate Mousse

Rich chocolate blended into a smooth mousse