

PESACH WITH
MENU
MINDEL CHAYA

PRIME | PESACH
BY MINDEL CHAYA

718.945.0840 EXT.8
@PRIMEEVENTSBYMC
PESACH.PRIMEEVENTSBYMC.COM

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WEDNESDAY, APRIL 1: EREV YOM TOV

BUFFET

SWEET & SOUR MEATBALLS
SCHNITZEL
GRILLED CHICKEN WITH HERBS
BROCCOLI KUGEL
DOUGH-LESS POTATO KNISH

DESSERT

CHOCOLATE CAKE WITH FROSTING

WEDNESDAY NIGHT, APRIL 1: FIRST SEDER

APPETIZER

HERBED SALMON

SOUP

ZUCCHINI SOUP

SIDES

YUKON GOLD MASHED POTATOES
PINEAPPLE SOUFFLÉ

ENTREE

MAPLE GLAZED FLANKEN RIBS
CHICKEN MARSALA

DESSERT

HOT CHOCOLATE SOUFFLÉ

THURSDAY, APRIL 2: LUNCH

APPETIZER

DUCK GNOCCHI

SIDES

CABBAGE & NOODLE
CAULIFLOWER TEMPURA

ENTREE

GRILLED RIB STEAKS
TURKEY ROAST

DESSERT

PECAN PIE

THURSDAY NIGHT, APRIL 2: SECOND SEDER

APPETIZER

STUFFED FLOUNDER
WITH WHITE WINE SAUCE

SOUP

FLANKEN MUSHROOM
BARLEY SOUP

SIDES

COUSCOUS
CARROT MUFFINS

ENTREE

GLAZED CORN BEEF

DESSERT

CHOCOLATE YODEL

FRIDAY, APRIL 3: LUNCH

APPETIZER

PULLED BRISKET
OVER HASH BROWNS
AND PANCAKES

SIDES

ZUCHINNI KUGEL
POTATO GRATIN

ENTREE

STUFFED CORNISH HENS
BABY LAMB CHOPS

DESSERT

LEMON MOUSSE

FRIDAY NIGHT, APRIL 3: DINNER

APPETIZER

PANKO CRUSTED SALMON
GEFILTE FISH

SOUP

CHICKEN SOUP WITH
MATZO BALLS & LUKSHAN

SIDES

APPLE CRISP
POTATO KUGEL

ENTREE

STUFFED VEGETABLE CAPON
WITH LEMON GARLIC SAUCE
DELMONICO ROAST

DESSERT

CHOCOLATE MOUSSE

SHABBOS DAY, APRIL 4: LUNCH:

APPETIZER

SAUTÉED & CHOPPED LIVER
STUFFED CABBAGE OVER FARFEL

SIDES

POTATO KUGEL
SWEET NOODLE KUGEL

ENTREE

BEEF JERKY DELI PLATTER
SCHNITZEL
CHOLENT & KISHKE
OVERNIGHT VEAL

DESSERT

STRAWBERRY SHORTCAKE

SUNDAY, APRIL 5: CHOL HAMOED DINNER

APPETIZER

PASTRAMI MEATBALLS

SOUP

BUTTERNUT SQUASH SOUP

SIDES

ROASTED BROCCOLINI
SWEET POTATO SOUFFLÉ

ENTREE

SMOKED BRISKET (SLICED)
DARK BAKED BREADED CHICKEN

DESSERT

HOT CHOCOLATE CHIP SOUFFLÉ

MONDAY, APRIL 6: CHOL HAMOED DINNER

APPETIZER

CHICKEN SPRING ROLL

SOUP

MUSHROOM SOUP

SIDES

CAULIFLOWER SOUFFLÉ
COUSCOUS

ENTREE

SMOKED WHOLE CHICKEN
PEPPER STEAK

DESSERT

OPERA CAKE

TUESDAY, APRIL 7: DINNER

APPETIZER

TONGUE OVER
SWEET LUKSHEN KUGEL

SOUP

FRENCH ONION SOUP

SIDES

APPLE STRAWBERRY CRISP
ROOT VEGETABLES

ENTREE

SWEET & SOUR RIBS
STUFFED MUSHROOM CAPONS
WITH WHITE WINE

DESSERT

TIRAMISU

WEDNESDAY, APRIL 8: LUNCH

APPETIZER

PASTRAMI GNOCCHI

SIDES

ROASTED BUTTERNUT SQUASH
BROCCOLI & VEGETABLE
KISHKE SOUFFLÉ

ENTREE

BABY CHICKEN SKEWER
MIAMI RIBS

DESSERT

BRITTLE ICE CREAM

THURSDAY, APRIL 9: DINNER

APPETIZER

TURKEY WRAPPED BEEF
WITH DATES

SOUP

CHUNKY VEGETABLE SOUP

SIDES

ASPARAGUS
ZUCCHINI MUFFINS

ENTREE

SCHNITZEL
VEAL SCALLOPINI
SOUS VIDE PESTO CHICKEN
STUFFED WITH QUINOA

DESSERT

HOT APPLE TART

THURSDAY, APRIL 9: LUNCH

APPETIZER

SKIRT STEAK WITH
QUINOA RISOTTO

SIDES

SWEET POTATO PURÉE
ZUCCHINI WITH TOMATO SAUCE

ENTREE

FLANKEN ROAST
CHICKEN DRUMETTES

DESSERT

CHOCOLATE TART

2025 PESACH CATERING

- \$2800.00 PER ADULT | \$1800.00 PER CHILD
- MINIMUM OF 8 PEOPLE
- MUST BE PAID IN FULL BY MARCH 3RD
- ALL PRICING IS SUBJECT TO APPLICABLE NYS SALES TAX
- 50% DEPOSIT IS REQUIRED FOR ALL ORDERS AND BALANCE
- NO ORDERS WILL BE SENT OUT IF THEY ARE NOT PAID IN FULL BEFORE DELIVERY
- ALL CONFIRMATIONS WILL BE SENT VIA EMAIL
- PAYMENT METHODS INCLUDE ALL MAJOR CREDIT CARDS, CHECK OR ZELLE: CATERINGBYMC@GMAIL.COM
- ADDITIONAL 3.5% FEE FOR CREDIT CARD PURCHASES
- NATIONWIDE SHIPPING AVAILABLE FOR AN ADDITIONAL FEE, PLEASE INQUIRE
- ALL FOOD IS PREPARED UNDER THE OU SUPERVISION
- ALL FOOD IS NON-GEBOCKTS/GLUTEN FREE
- ALL FOOD IS PREPARED UNDER STRICT FOOD SAFETY GUIDELINES

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