



# PASSOVER MENU

## SEDER DINNER

### A FAMILY FEAST FOR SIX 295

chicken matzo ball soup, gefilte fish, chopped liver, cucumber salad, brisket with mushroom, shallot and red wine sauce, roast chicken with root vegetables, tzimmes, garlic mashed potatoes and Brussels sprouts, finishing with flourless chocolate cake – and we make your Seder complete with a Seder plate and a box of matzo.

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

2 gefilte fish with fresh horseradish and beet purée, chopped chicken liver, 1 pint chicken matzo ball soup, charoset, brisket with mushroom, shallot and 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



## SOUP AND SALAD

**CHICKEN & MATZO BALL** 10 pt | 18 qt  
pint: 2 matzo balls | quart: 4 matzo balls  
extra matzo balls 3 for 5

**VEGETABLE SOUP V+, GF** 7 pt  
seasonal vegetables in a tomato herb broth

**BRUSSELS AND KALE V+, GF** 36  
shaved Brussels sprouts, baby kale, dried cranberries, toasted almonds and lemon mustard vinaigrette  
serves 6

**CUCUMBER SALAD V+, GF, 12 oz** 8  
lightly pickled with shaved red onion

## APPETIZERS



**TRADITIONAL GEFILTE FISH** 6.95  
with fresh horseradish and beet purée

**GEFILTE FISH CARROTS** 12 oz 8

**FRESH HORSERADISH  
AND BEET PURÉE V+, GF, 12 oz** 8.50

**POTATO LATKES V, 12 oz** 3 for 10 | 6 for 18

**APPLE SAUCE V+, GF, 12 oz** 8

**SOUR CREAM V, GF, 12 oz** 8

**CHAROSET V, GF, 12 oz** 12  
grated apple, red wine, cinnamon, honey and walnuts

**CHOPPED CHICKEN LIVER** 12 oz 15  
garnished with egg

**EGG SALAD GF, 12 oz** 9.50

**BOX OF MATZO FOR PASSOVER V+** 7.50

## MAIN COURSES

**LEMON AND HERB CRUSTED SALMON** **GF** 16 EA  
lemon caper dill sauce

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

**WHOLE ROASTED CHICKEN** **GF** 36 EA  
maple mustard glazed whole natural chicken roasted  
over root vegetables  
serves 3–4



**MATZO CRUSTED CHICKEN SCHNITZEL** 15 EA  
with a roasted tomato sauce

**SPRING VEGETABLE PIE** **V+** 15 EA  
potato crusted pie with quinoa, cauliflower, white beans,  
mushrooms, spinach, asparagus and vegan gravy  
serves 1

## SIDES

1lb serves 3–4 | 2lbs serves 6–8

**TZIMMES** **V, GF** 15 | 27

**ROASTED GARLIC MASHED POTATOES** **V, GF** 14 | 25

**HERB ROASTED POTATOES** **V+, GF** 14 | 25

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

**GRILLED ASPARAGUS** **V+, GF** 15 | 27

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

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

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

## KUGELS

Whole serves 6

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

**NOODLE KUGEL** **V** 5 | 25  
made with Lieber's kosher for Passover 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, coconut 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, GF** 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

# PASSOVER ORDERING GUIDELINES

All Passover orders must be confirmed with payment by Wednesday, April 9th 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.

## IMPORTANT DATES

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.

## DELIVERY DETAILS

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:

**Saturday, April 12th: 9am – 12pm | 12pm – 3pm | 3pm – 6pm**

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.

## PICK UP DETAILS

Orders of any size may be placed for pickup at any of our three locations, during regular business hours.

**Saturday, April 12th – Sunday, April 20th:**

Bucktown: 1649 N Damen Ave | Fulton Market: 911 W Randolph | Gold Coast: 845 N State

Passover menu also remains available for delivery through April 18th, during normal business hours.

Holidays are extremely busy times at Goddess Central. We are unfortunately unable to take special orders, modify items or 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!**





# HAPPY PASSOVER

Debbie, Chef AJ, Chef Alysha, Tiffany, Bri and Team Goddess

Preheat your oven. Times are approximate, and all items should be heated to an internal temperature of 165°F.				
MENU ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Latkes	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Lemon and Herb Crusted Salmon	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Whole Roasted Chicken	First	375°F	Covered	15 minutes
	Then	375°F	Uncovered	10 minutes
Braised Beef Brisket	First	Room Temp	Covered	30 minutes
	Then	350°F	Covered	15–30 minutes
Matzo Crusted Chicken Schnitzel	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Spring Vegetable Pie	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Soups and Gravy	or	Microwave	Covered	30 sec – 1 min intervals
		Stove Top	Covered	until simmering
Tzimmes		350°F	Covered	15–20 minutes
Roasted Garlic Mashed Potatoes		350°F	Covered	15–20 minutes
Herb Roasted Potatoes		350°F	Uncovered	15–20 minutes
Brussels Sprouts	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Grilled Asparagus, Green Beans, Roasted Carrots, Roasted Roots		350°F	Uncovered	15 minutes
Kugels	or	350°F	Uncovered	15–20 minutes
			Uncovered	enjoy at room temp

