

SEDER MENU

\$55 per adult / \$22 per child 12 & under (plus tax & gratuity for dine-in)

FIRST COURSE

Matzo & Charoset Gefilte Fish With Beet Horseradish Hardboiled Egg With Salt & Warm Water

SECOND COURSE

Matzo Ball Soup, Carrots & Parsley

FAMILY STYLE DINNER

Roasted Airline Chicken Breast Slow Roasted Beef Brisket With Au Jus Roasted Broccoli & Carrot Medley Herb Roasted Fingerling Potatoes

FAMILY STYLE HOUSE-MADE DESSERTS

Lemon Bars Coconut Bars Chocolate Dipped Coconut Macaroons

SEDER DINNER ADD-ONS

TRADITIONAL SEDER PLATE \$16

parsley, horseradish, charoset, lettuce, shank bone, roasted egg

GRANDMA'S CHOPPED LIVER (8oz) \$6

chopped liver, onions, hardboiled eggs

SIDE SALAD \$6 per salad

mixed greens, mozzarella, cucumbers, tomatoes, choice of dressing

KOSHER WINE Available for pre-order

DETAILS...

Our 6th year hosting, The Rustic Grills' Passover Seder Dinner will be held Monday, April 22. The meal is four courses, with the main and dessert course served family style. If you'd like your Seder Dinner a different night, let us know and we will do our best to accommodate.

If you prefer to celebrate at home, we offer Seder carryout catering. Depending on your preference, catering orders can be hot or cold on pick-up. Reheat instructions are included with any cold pick-ups. We can also provide, linens, rentals and staff.

Reservations are required for dine-in. All carryout orders and reservations must be placed by April 17.

We have several venues for private Observance, available on a first come first serve basis and can accommodate groups up to 150 people.

22% gratuity will be added to groups of 6 or more.

All reservations require a credit card to confirm your booking. If that the reservation is not honored or is cancelled with less than 48 hours' notice, a fee of \$35 per person would be charged to the card.

FOR RESTAURANT RESERVATIONS OR CARRYOUT CATERING ORDERS CALL OR EMAIL WHITNEY NEIDUS

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