

Pesach Kosher Chef

By Jay Beck

Pesach 2024 Menu

Strict Hechsher | Non-Gebrochts | ORB

25 YEARS EXPERIENCE, AMAZING FOOD, SATISFACTION GUARANTEED.



Non-Gebrokts • Strict Hechsher • ORB • Gluten Free

MOST OF OUR SOUPS, SIDE DISHES, KUGELS ARE 100% PAREVE (AND CAN BE EATEN AT DAIRY MEALS)

Soups

- Chicken Soup**
- Hearty Vegetable Soup**
- Butternut Squash**
- Cabbage Beef**
- Potato Leek**
- French Onion**
- Fruit Soup**
- Creamy Zucchini Soup**

Accompaniments

- Matzo Balls (8 Pieces)
- Crepe Noodles (Quart Size Bag)
- Kishka (8 Slices)
- Chimichurri
- Cranberry Relish

Dairy

- Mac n Cheese**
- Eggplant Parmesan**
- Penne a la Vodka**
- Baked Ziti**

Fish

- Homemade Gefilte Fish**
- Moroccan Salmon or Tilapia**
- Tilapia in Lemon Sauce**
- Herb Grilled or Baked Salmon**
- Teriyaki Salmon**
- Fried Tilapia**
- Fried Flounder**
- Flounder in Lemon Sauce**
- Salmon Burgers**

Kugels

- Broccoli Kugel**
- Cauliflower Kugel**
- Potato Kugel**
- Pastrami Potato Kugel**
- Potato & Meat Yapsach**
- Apple Kugel**
- Yerushalmi Kugel**
- Apple Cranberry Crisp**
- Zucchini Kugel**



Vegetables & Sides

Zucchini in Tomato Sauce

Ratatouille

Vegetable Medley

Roasted Root Vegetables

Sweet Potato Fries

Battered Cauliflower

Sautéed Button Mushrooms

Creamed Spinach

Popcorn Cauliflower

Honey Glazed Carrots

Garlic Sautéed Broccoli

Pesach Mushroom Farfel

Candied Sweet Potatoes

Lyonnaise Potatoes

Sliced Seasoned Potato w/ Fried Onions

Cabbage and Noodles

Yukon Gold Roasted Potatoes

Mashed Potatoes

Mashed Sweet Potatoes

Seasoned Spaghetti Squash

Potato Latkes

Grilled Vegetables

Potato Knishes

Crepes

Potato Fried Onion

Brisket & Mashed Potato

Cream of Chicken

Shredded Veal Crepes

Pulled BBQ Beef Crepes

Turkey & Duck

Glazed Turkey Roast

Tender Slices of White Meat in Gravy

Duck L'Orange

Roasted & Glazed in Orange Sauce

Peking Duck

Crispy Duck Quarters w/ a Sweet Asian Sauce

Kids Menu

Chicken Nuggets

Pesach Franks in blankets

Hushpuppies

Hotdog & Mashed Potato Wrapped in a Crepe



Chicken

Chicken Marsala

Sautéed w/ Marsala Wine, Shallots & Mushrooms

Apricot Chicken

Glazed w/ Puree of Apricots

Juicy Herb Grilled Chicken

Marinated in Herbs & Charbroiled

Jay's Famous Chicken Shnitzel

Crumb Coating, Lightly Fried

Honey BBQ Wings

Sweet & Spicy Wings

Chinese Chicken Stir Fry

Pan Seared Slices of Chicken Breast w/ Vegetables, in a Light Brown Sauce

Marinated Chicken Kabobs

Baby Chicken, Seasoned & Skewered, Grilled & Glazed

Baby Chicken Shwarma

Mid-Eastern Spiced & Thinly Sliced

Cranberry Cornish Hens

Stuffed & Glazed w/ Sweet Cranberry Sauce

Chicken Nuggets

Perfect for Kids! Breaded & Crispy!

Hot Chicken Poppers

Spicy Boneless Nuggets in a "Dougie's Style Sauce"

Meat Stuffed Chicken Capons

Boneless Baby Chicken w/ Meat Stuffing

Kishka pastrami stuffed chicken capons

Boneless Baby Chicken w/ Kishka Stuffing

"Sesame" Chicken

Battered White Meat w/ an Authentic Asian Sauce

Basil Chicken

Roasted Chicken Quarters w/ Sautéed Onions, Garlic & Fresh Basil

General Tso's Chicken

Just Like Sesame, w/ a Kick of Spiciness

Chicken Paprikash

Traditional Hungarian Style w/ Stewed Tomatoes, Onions & Peppers

BBQ Chicken Bottoms

Classic & Favorite

Southern Fried Chicken

Crispy Battered Chicken

Homestyle Roasted Chicken

Like Grandma Used to Make



Meat

Glazed Cocktail Franks

Perfect for Kids, Sweet & Tangy, Miniature Hot Dogs

Grilled Rib Steaks

Juicy & Tender

Heimish Cholent

*Tender Chunks of Meat, Potatoes, Pesach Farfel, Sautéed Onions, Slow Cooked,
Ready for Your Crockpot*

Unstuffed Cabbage

Sweet Tangy Meatballs & Cabbage

Eggplant Beef Moussaka

Roast Eggplant Layered w/ Savory Meat

Beef & Broccoli

Asian Style, Tender & Delicious

Pulled Brisket

Tender Shredded Brisket in a Succulent BBQ Sauce

Seared Ribeye Roast

Prime Black Angus Ribeye Marinated W/ Garlic and Herbs

Meatballs

in Marinara or Swedish Style Sauce

Boneless BBQ Beef

Tender Chunks of Beef in a Rich BBQ Sauce

Pepper Steak

*Thinly Sliced Steak w/ Onions, Red & Green Peppers
in a Light Brown Sauce*

Candied Corned Beef Brisket

Oven Roasted & Thinly Sliced w/ a Maple Honey-Mustard Sauce

Broiled Mini Sliders

Seasoned Well & Broiled

Minute Roast

Slow Cooked & Sliced in a Light Gravy Garnished w/ Root Vegetables

Traditional Beef Brisket

Sliced & Rolled in a Rich Brown Gravy

Tongue Polonaise

Cooked in a Delicious Polynesian Sweet Sauce

Fork Tender French Roast

In Red Wine Sauce

Homestyle Hungarian Stuffed Cabbage

In a Sweet & Sour Sauce

Tender Steamed Flanken

Slow Braised for Many Hours w/ Onions Until Super Soft



Veal & Lamb

Veal Marsala

Battered Cutlets w/ Mushroom, Shallots & Wine

Veal Spareribs

Super Soft & Falling Off the Bone in a Delicious Saucy Glaze

Veal Piccata

Franchise style in Lemon Wine Sauce

Rosemary & Garlic Grilled Veal Chops

Grilled to Perfection

Rosemary & Garlic Full Rack of Veal (7-8 Chops)

Seared to Perfection

Panko Crusted Veal Chops

Crispy Battered & Fried Chops

Rosemary Rack of Lamb

Crusted w/ Herbs

Grilled Lamb Chops

Fresh Rosemary & Garlic Marinated & Grilled

BBQ Grill Ready

All Raw Marinated, Seasoned & Grill Ready (9X13 pans)

Chicken breast Herb Kabobs

Baby Chicken Kabobs

Teriyaki Marinated Baby Chicken

Sweet Chilly Marinated Baby Chicken

Prime Beef Skewers

Persian Kufta Kabobs

Homemade Prime Beef Burgers

Mini Beef Sliders

Marinated Boneless Ribeye steaks

Oyster Steak Chimichurri

Marinated Wings

Herb Marinated Chicken Breast

Salads

Matbucha

Tomato Eggplant Salad

Turkish Salad

Yemenite Style Schug

"Just Add Mayo" Babaganouch

"Just Add Mayo" Jalapeno Dip

"Just Add Mayo" Olive Dip

"Just Add Mayo" Onion Dip

"Just Add Mayo" Garlic Dip

Dessert

Compote

Sugar Free Compote

Apple Cobbler

MENU GUIDE

Review the menu & advise us on your order, and how many quests you will be serving.

We will then provide a price based on menu size/number of guests.

Payment is due at the time of confirmation.

Please Email or WhatsApp Orders no less than two weeks Prior to Pesach

Email: PesachKosherChef@gmail.com Phone: 718.986.8860

Monday (Erev Pesach): Date: 4/22/24

Adults _____ Kids _____

Lunch:

First Seder Night (Monday Night): Date: 4/22/24

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Second Day Lunch (Tuesday): Date: 4/23/24

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Second Seder Night (Tuesday Night): Date: 4/23/24

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

Wednesday: Date: 4/24/24

Adults _____ Kids _____

Lunch:

Dinner:

Chol Hamoed Thursday: Date: 4/25/24

Adults _____ Kids _____

Lunch:

Dinner:

Chol Hamoed Friday Lunch: Date: 4/26/24

Adults _____ Kids _____

Lunch:

Shabbat Dinner: (Friday): Date: 4/26/24

Adults _____ Kids _____

First Course / Appetizer:

Second Course:

Entrée:

Side Dishes:

MENU GUIDE

Shabbat Lunch:(Saturday): Date: 4/27/24
Adults _____ Kids _____
First Course / Appetizer:
Second Course:
Entrée:
Side Dishes:

Motzei Shabbat (Saturday): Date: 4/27/24
Adults _____ Kids _____
Dinner:

Chol Hamoed Sunday: Date: 4/28/24
Adults _____ Kids _____
Lunch:
Dinner:

Yom Tov Lunch (Monday): Date: 4/29/24
Adults _____ Kids _____
Lunch:

Monday Night Yom Tov Dinner: Date:4/29/24
Adults _____ Kids _____
First Course / Appetizer:
Second Course:
Entrée:
Side Dishes:

Tuesday Yom Tov Lunch: Date: 4/30/24
Adults _____ Kids _____
Lunch:

Tuesday Dinner: Date: 4/30/24
Adults _____ Kids _____
Dinner:

Pesach Kosher Chef

GOURMET FOOD & PRIVATE CHEFS

Dear Clients and Friends,

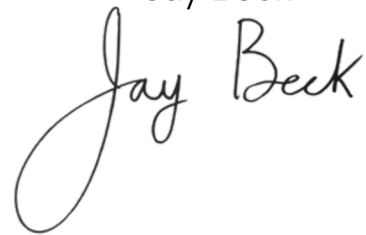
I'm thrilled to share that I'll be continuing to provide my customers with nothing but the best ingredients to produce the best food, just as I've always done year after year.

Crafting exquisite bespoke food in small batches is my passion, and I take great pride in ensuring that each dish is nothing short of delicious. Through my own pioneering efforts, I've developed a unique flash freezing process that maintains the freshness and flavor of each and every meal, just as if it were cooked moments before serving.

Looking forward to sharing my culinary delights with you!

Sincerely,

Jay Beck



Please be advised that I, Chef Jay Beck am **no longer** affiliated with Kosher Private Chef (that I co-owned for 19 years) and will only be offering my gourmet meals through **Pesach Kosher Chef**.

The only way to ensure you receive gourmet food of the highest quality, best ingredients, with the strictest hechsher that you've grown to love and enjoy, place your order with Pesach Kosher Chef.

Email: PesachKosherChef@gmail.com Phone: 718.986.8860