

Creative CuisinEtc Presents

ACTORS TEMPLE

Second Night Passover Seder Menu

Hors d'Oeuvres

- Organic Baby Carrots and Mediterranean Olives
Hard Boiled Eggs, Parsley, and Charoset
Served with Matzah*

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Tilapia European

Creamy Tilapia with Artichoke, Lemon and Leek Sauce

Vegetarian Alternative:

Zucchini Pesach Lasagne Stuffed with Cheese and Caponata

Julienne Vegetable Salad with Black Walnuts and Dill

Yemenite Style Sweet Potatoes Kissed with Cumin

Our Famous Caesar Salad

*With Crunchy Pumpkin Seeds and Shaved Parmesan
(no anchovies, no croutons)*

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Creative CuisinEtc's Fabulous Signature Dessert Finale:

"Rivers of Sweets Buffet"

*A Bountiful Display of "Flowing" Rivers of Dark Passover Chocolate
And Buttery Caramel Sauce*

Surrounded by Dippable Goodies:

Housemade Coconut Macaroons and Meringue Cookies,

Fresh Fruit,

Such as Strawberries, Pineapple, Grapes, Bananas, Oranges, Melon,

And Kosher Marshmallows

Creative CuisinEtc...More Than Just Great Food