

Creative CuisinEtc Presents

ACTORS TEMPLE

Second Night Passover Seder

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Hors d'Oeuvres

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

Salmon Primavera

*Fillet of salmon, brushed with honey horseradish sauce,
and layered with thinly sliced yellow and green zucchini and roma tomatoes*

Vegetarian Alternative:

Fritada de Espinaca - Sephardic spinach-cheese casserole

East-Meets-West Salad

*Mixed baby greens with sun-dried cranberries & glazed pecans
with a housemade sweet-n-tangy Asian-inspired vinaigrette*

Broccoli Salad with Mandarin Oranges

Roasted Red Potatoes with Artichokes, Brussel Sprouts, and Herbs

Creative CuisinEtc's Fabulous Signature Dessert Finale:

"Rivers of Sweets"

*A bountiful display of "flowing" rivers of dark chocolate
and buttery caramel sauce surrounded by dippable goodies such as
coconut macaroons, meringue cookies, fresh fruit and dried fruit, such as
strawberries, pineapple & grapes, bananas, oranges, melon, dried
apricots & and more!*

Creative CuisinEtc...More Than Just Great Food