

THE RUSTIC GRILL
at Stone Water

SEDER
DINNER

WED. APRIL 5 / DINE-IN OR CARRYOUT CATERING

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 And Warm Water

SECOND COURSE

Matzo Ball Soup

FAMILY STYLE DINNER

Roasted Airline Chicken Breast
Slow Roasted Beef Brisket With Au Jus
Roasted Baby Carrots & Grilled Asparagus Medley
Roasted Baby Tri-Color Potatoes

FAMILY STYLE DESSERT

Lemon Meringue 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 5th year hosting, The Rustic Grills' Passover Seder Dinner will be held Wednesday, April 5. The meal is four courses, with the main and dessert course served family style.

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.

Reservations are required for dine-in. All carryout orders and reservations must be placed by March 31.

Igloos & Private Observance in the venue is available on a first come first serve basis.

22% gratuity will be added to groups of 6 or more. All reservations require a credit card to confirm your booking.

In the event 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**

wneidus@stonewatergolf.com
440.461.4653 X232