

WESTCHESTER MAGAZINE'S
WINE & FOOD WEEKEND
JUNE 18-19, 2011
THE RITZ-CARLTON

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Catering Your Seder

Hosting that most recognized of Jewish ritual feasts? Don't pass over help from these nine caterers.

BY : J U B L I S H E T M A R C H 1 8 , 2 0 1 1 A T 1 0 : 0 2 A M S M A N



Even if your grandma taught you the art of fashioning feather-light matzoh balls, you may need a little help with the Passover meal. The following great cooks are there for you with a few flourless desserts or the whole shebang, horseradish to macaroons. Note, though, that most are not kosher kitchens.

Supersol of Westchester and its catering division, **The Gourmet Chef** (1066 Wilmot Rd, Scarsdale 914-472-2240),

are traditional and kosher. For the holiday meal, you might prefer duck, rib roast, or pepper-crusted tuna instead of brisket; they can do that. There's matzoh ball soup but also potato-leek or carrot soup. Kugels of all kinds—broccoli, spinach, apple, potato—will round out the meal. Seder packages that serve 12 people are priced between \$299 and \$399.

"Yes, Myong Feiner does Passover," says her husband and **Myong Private Label Gourmet** (360 N Bedford Rd, Mount Kisco 914-241-6333) business partner Rob Feiner. "She's Jewish!"—but, note, not kosher. And Korean. And especially health-conscious; gluten-free eating is a specialty, too. She uses no chicken fat in her chopped chicken liver (\$12.95/lb). "But you'd never know the difference," says Feiner. Myong-style brisket (\$27.95/lb) is braised in tomatoes and wine and is decidedly "not your grandma's brisket." Matzoh ball soup and charoset are each \$12.95/lb.

At **The Perennial Chef** (25 Depot Plz, Bedford Hills 914-666-6523), Chef Michael Williams insists on making his gefilte fish from scratch (about \$20 for 4 pieces). "Once our customers taste the difference, they cannot go back to jarred fish," he says. His homemade chopped chicken liver is heavenly as well (\$11.95/pint). Braised beef brisket with potatoes and carrots au jus (\$95 for a pan that serves 8 to 10) or Moroccan lamb tagine (\$62 for a pan that serves 6 to 8) are among the entrée suggestions, served with The Perennial Chef's year-round, bestselling latkes—three different kinds, no less: potato, sweet potato, and zucchini/potato. For dessert, order the traditional coconut macaroons or pastel Parisian macaroons, which come in 12 different flavors and are among the flourless sweets.

Chef Matthew Karp will offer an à la carte Passover-to-Go menu and a full second-night Seder at **Plates** (121 Myrtle Blvd, Larchmont 914-834-1244). His mom's gefilte fish (\$14/lb) and Grandma Mayers's recipe for matzoh ball soup (\$20/quart) join a Milanese discovery—vegetarian matzoh lasagna (\$35/half tray). The noodle kugel, brisket with gravy, and macaroons for dessert are prepared with Karp's own signature touch.

Rye Country Store (41 Purchase St, Rye 914-967-3450) does a brisk prepared foods business all

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May 2011



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