



Ceremonial Foods for the Seder

In addition to the symbolic food for the Seder plate at each table (see above), there need to be slightly larger portions which serve up to 8 people for each of the 9 tables.

- **Maror:** Horseradish.
- **Z'roa:** A roasted lamb shank bone
- **Charoset:** An apple, walnut, and wine mixture (figs or dates can also be used) meant to resemble mortar and brick.
- **Chazeret:** A second bitter item, usually Romaine lettuce.
- **Karpas:** Represented with parsley
- **Beitzah:** A roasted hard-boiled egg. It's traditional to begin the actual Seder meal with each person eating a hardboiled egg that's dipped in the bowl of salt water.

Suggested Foods for the Seder Meal

In order to honor our guests well, it is important that we only serve chicken, fish, or vegetarian dishes and don't serve any kind of bread (i.e. rolls, raised cakes, and cookies) or dairy (i.e. milk, cheese and butter). We anticipate around 60 people!

An incomplete list of things that could be served includes:

- Roasted Chicken or Fish
- Stir-fried Vegetables or Rice
- Salads (For dressing: Use Oil and Vinegar, or a vinaigrette)
- Matzo Ball Soup
- Latkes (Potato Pancakes)
- Egg Salad
- Deviled Eggs
- Desserts:
 - ◊ Flourless Cakes
 - ◊ Macaroons

There are SO many options for dishes that would work. If you'd like specific ideas, ask Jenny!



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