



# TJ's PASSOVER MENU



**Make This Night Different  
From All Other Nights!**

**11661 Preston Road, Suite 149  
(214) 691-2369  
[sales@tjsseafood.com](mailto:sales@tjsseafood.com)**



**Open Daily  
Mon – Fri, 10 am – 6:30 pm  
Sat, 10 am – 6 pm  
Sun, 12 – 5 pm**



## **Grandma's Gefilte Fish**

**Check [Tjsseafood.com](http://Tjsseafood.com) for more recipes**

7 to 7 1/2 pounds fish, ground (see below)

4 quarts cold water	3 teaspoons salt
3 onions, peeled	4 medium carrots, peeled
3 to 4 large eggs	ground pepper to taste

1. Place reserved bones, skin, and fish heads in a wide, very large saucepan with a cover. Add water and 2 teaspoons of salt. Bring to a boil. Remove foam that accumulates.
2. Add 1 sliced onion in rounds and 3 of the carrots. Bring to a boil. Cover and simmer for about 20 minutes while the fish mixture is being prepared.
3. Place the ground fish in a bowl. In a food processor finely chop the remaining onions, the remaining carrot, and the parsnip. Add the chopped vegetables to the ground fish.
4. Add the eggs, one at a time, the remaining teaspoon of salt, pepper, and the cold water. Mix thoroughly. Stir in enough matzah meal to make a light, soft mixture into oval shapes, about 3 inches long.
5. Remove from the saucepan the onions, skins, head, and bones and return the stock to a simmer. Place the fish patties in the simmering fish stock. Cover loosely. Simmer for 20 to 30 minutes. Add seasoning to taste. Shake the pot periodically so the fish patties won't stick. When fish is cooked, remove and allow to cool for 15 minutes.
6. Remove the gefilte fish. Strain some of the stock over the fish, saving the rest in a bowl.
7. Slice and place carrots on top of each patty. Chill until ready to serve. Serve with a sprig of parsley and horseradish.

Yield: about 26 patties.

### **TJ's Will Grind Fresh Fish!**

Snapper, Buffalo, Whitefish, Pike, Trout, Carp,  
Tilapia...*Market Price*

*Bones, heads, skins & chopped onions included*

**Please place all ground fish orders by  
Monday, April 14<sup>th</sup>.**

# MAKE THIS NIGHT DIFFERENT FROM ALL OTHER NIGHTS!

*Please Place All Passover Orders By Monday, April 14th*

## Desserts

**Dark & White Chocolate Matzo**...8.99 / lb

**Chocolate Mousse Torte**...34.00

**Godiva® Chocolate Pie** ...34.00

**Double Fudge Cake**

*Double layer*...36.00

*Single layer*...26.00

**Coconut Meringue** ....20.00 / doz (2.00 ea)

**Meringue Shells**...1.75 ea

*With berries*...6.00 ea

## Entrees

**Herbed Rack of Lamb**...21.99 / lb

**Poached Salmon**

Wild Alaskan King Salmon...29.99 / lb

North Atlantic Salmon...17.99 / lb

Cucumber dill sauce...3.99 / cup

**Beef Tenderloin**

*TJ's will sear & season your tenderloin FOR FREE*

Whole tenderloin...17.99 / lb

Trimmed tenderloin...30.99 / lb

**Beef Brisket**...14.99 / lb

Whole or sliced

**Chicken Breast**...7.99 / ea

Balsamic reduction or tangy apricot glaze

## Sides

(feed 6, 16.99)

Squash Casserole · Creamed Spinach

Glazed Carrots · Green Beans w/ Almonds

Tzimmes — *Fresh Sweet Potatoes, Carrots, Apples & Prunes*

## Specialties

**Red or White Horseradish**...3.99 / cup

**Homemade Matzo Ball Soup**...4.99 / pint

**Chopped Liver**...6.99 / lb

**Harosets**...8.99 / lb

Apples & nuts w/ Passover wine & spices

## *Gefilte Fish*

*Four pieces per order*...11.99

**Matzo & Mushroom Dressing**...14.99 feeds 4-6

**Stuffed Mushrooms**...12.99 / doz

With spinach & artichokes

**Smoked Salmon Platter**

Hickory & Alder or Nova Lox

With decorative cream cheese & chopped egg whites, yolks, red onions & capers

Large (10-16 ppl)...84.00, Small (4-6 ppl)...42.00



## TJ's Market & Catering

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