

## SEDER MEAL PLANNING

So you want to have a traditional Passover Seder dinner? It is very advantageous to start at least 2 months in advance of the date for the dinner. If you are using this as an outreach to witness to nonbelievers, is also wise to plan to have it on the second night of Passover week so that you can invite your Jewish friends who probably will be having their family dinner on the first night of Passover. After you have picked the night then you must find a room big enough for the number of people you will be able to handle. There should be easy access to a kitchen also for cooking, and clean up after the meal. We have found that the table size should not exceed 8 so that each table could represent a family unit. Decide whether to use paper and plastic or more formal china, silverware and glass glasses. Linen table cloths or paper must also be chosen.

You will need to have people in charge of music, food, program, hospitality, set up, clean up, and publicity. In the following pages I will tell you how to plan and prepare the food part of the Seder. First pick the menu. I have given as an example the Seder we did in 2002 for 180 people. Most churches want to have lamb as the meat, but do not realize that Jesus is the sacrifice and there is no more sacrifice for sin so there is no lamb for Passover. There is also no more temple to sacrifice the lamb at. Traditionally brisket and or chicken are served on Passover.

Also Passover wine is used for the Seder and for those who don't want wine we offer grape juice. There will be four cups of wine at different times during the meal. That is what Yeshua (Jesus) was doing with his disciples at their Last Supper together. You will get a more complete

understanding of what Yeshua and His disciples were doing that night and where the words found in scripture were spoken during the meal.

Carrot tzimmes is not a well-known dish, and most people are afraid of things they are not familiar with. You will probably only need enough half of the people you are serving. The chicken liver pâté is a traditional dish for some and is considered a delicacy. You will need matzo bread (crackers) to serve it on, remember the feast of unleavened bread is also this week so no leaven can be served with this meal. Some people try to make their own matzo but I suggest you buy it, it is Kosher and the stripes and the piercing of it make for a very good object lesson. It also points to Christ, and the Jewish people don't realize all the prophecy that is fulfilled in Jesus and the fact that they have been witnessing to it every year as they celebrate Passover.

At least 6 weeks in advance you can start purchasing and preparing the food as long as you have freezers to keep it in. The brisket can be baked 10 lbs. at a time, then cooled, sliced in serving sizes, placed back in aluminum 9x13x3 inch pans, covered with aluminum foil, and frozen. 3 days before the dinner the items that have been frozen should be transferred to a refrigerator to defrost. On the day of the dinner these will be reheated. The potato kugel can be mixed up and put in the baking/serving pans and frozen until 3 days before the dinner. These will be reheated the day of the dinner. The chicken liver can not be made any earlier than 5 days before the dinner. It will have a tendency to spoil if it is made too far in advance. The fresh vegetables can be placed on individual platters for each table and covered with plastic wrap the day before the

dinner. The charoseth can be made 4 to 5 days before it will be served. It is fresh apples and will turn brown but that is what it is supposed to do to look like mortar.

Carrot tzimmes is a sweet potato dish and it is traditional. It can be prepared in advance, frozen, and reheated.

The chicken soup can be made in advance and frozen until 3 days before the meal at which time it needs to be transferred to the refrigerator. The matzo balls will be added to the soup when served. You will need 4 oz of soup per person and 1 matzo ball per person.

The chicken must be baked the afternoon it will be served. It can be transferred to a large roaster and kept on a low setting until time to serve it or left in a warm oven if you have the space.

No desert is to be served after the paschal lamb so there is no official desert. We serve coconut macaroons for desert as they are small and are traditional. Coffee and decaf coffee can be served after the meal. You will find the meal takes from 3 to 3 1/2 hours and the night can get long for little ones, we have paper and crayons and trinkets to play with.

The only thing left is the individual Seder plate that each guest will have at his or her place setting. These are prepared the afternoon they are served and set on the table before the guests arrive. We use an ice cream scoop to dish out the charoseth, 1/3 cup, and a melon baller, 1 tablespoon, to dish out the horseradish. Each plate gets a hard-boiled egg, parsley, a shank bone (chicken wing or thighbone), charoseth, horseradish, and matzo. We use clear plastic desert size plates that can be purchased by the hundreds. However, to emphasize the familial aspect of the

seder, one seder plate per table is good, but everyone needs their own egg.

We also suggest you have the parish nurse or their representative or an EMT at the meal just in case. You might also print on the ticket to specify if they have special needs. We have hostesses to show the guests to their table. The hostess also has the “kids kit” with coloring sheets and crayons to give to parents with small children. We have greeters outside the building to direct guests to the room. We also try to have 1 member at each table to explain things during the meal. We set a table near the front for the choir so they have easy access to their place.

So you want to have a Seder? Well now you are ready to start. Remember to pray and ask God to help you every step of the way, He is very good about making things work out just right!

Keeping in contact with the committees is very important. I suggest a meeting 2 months prior to Passover, another 1 month prior to Passover, 2 weeks before, and 1 week before. These are to keep the committee heads aware of each one’s planning and it also keeps everyone on a schedule so the date doesn’t sneak up on you. The individual committees can meet as often as necessary. Remember no one can read your mind so you have to talk about what you are thinking and planning! Talking is like walking each one through the process without falling down, and talking makes walking go much smoother. Remember to encourage one another, ask questions, and listen to the answers. God bless you in your endeavor.

## SEDER MENU

Hard boiled eggs

Chicken livers

Celery, Carrots, Green pepper, Grape tomatoes, olives.

Gefilte fish

Horse radish

Parsley

Matzo

Charoseth

Baked chicken

Brisket

Potato kugel

Noodle kugel

Green beans

Carrot tzimmes

Matzo ball Knadlach soup

Macaroons

Salt water

Passover wine

Grape juice

Lemonade

Coffee

Decaf coffee

Sugar & Cream

Salt & Pepper



## SHOPPING LIST

Chicken 7 -10 lb. Bags (Shnucks .39/lb) or 50 lbs. breasts

3 lbs. Butter (Costco)

Garlic salt (Costco)

Pepper

8 Mr. Dells, Shredded Potatoes (Shop n Save)

2 lbs. Butter (Shop n Save)

4 onions (Costco)

26- 9x13x3" pans (Costco)

4 Cup flour

4 doz. eggs (Costco)

10 lbs. frozen green beans (Shop n Save)

6 Cups honey (Costco)

1 Cup ground Cinnamon (Costco)

72 Winesap or Delicious apples (Costco)

2 -36 oz. Walnuts (Costco)

10 cups dark raisins (Costco)

3 Cup passover wine (Shop n Save)

35 lbs. Brisket (Costco 2.69/lb trimmed)

2 bottles Garlic marinade (Costco)

6-12 oz. pkg. Wide noodles (Shop & Save)

1 doz. Eggs

nutmeg (Shop & Save)

4-12oz. Cans Pineapple tidbits

12 apples

2 cups white raisins

2 lbs. Chicken liver  
2 lbs. Yellow onions  
2 doz. Eggs  
Miracle Whip  
1 stick butter  
180 eggs to hard boil (Sam's)  
10 lbs. boneless skinless chicken  
2 chicken jars base (Sam's or Costco)  
10 stalks celery  
15 carrots  
10 onions  
5 cloves garlic  
1 2/3 cups parsley  
4 box Matzo meal

Celery –6 bags  
Carrots baby – 6- 2 lb. bags  
Green & Red peppers – 20 sliced thin (Aldi's)  
Cherry or grape tomatoes – 6 packages (Aldi's)  
Green olives 2 jar (Costco or Sam's)  
Black olives 6 cans

Gefilte fish – 2 jars  
Horse radish 3 quarts  
Parsley for each guest  
Matzo for each table (6 lbs.).

Carrot tzimmes 4 pans

Macaroons 360



Passover wine 8 mags Mogen David  
Grape juice 20 containers  
Lemonade 2 canister 10 gal. (Sam's or Costco)  
Coffee 2 lb.  
Decaf coffee 2 lb.  
Sugar & Cream 22 doz. each  
Salt & Pepper 23 each  
180 dinner plates (Sam's)  
180 desert (seder) plates  
180 cold glasses (Sam's)  
180 hot cups (Sam's)  
180 soup bowls (Sam's)  
360 Napkins (Sam's)  
180 spoons, forks, & knives (Sam's)  
180 wine glasses (The Party Store)  
2 roasters (1 to warm matzo balls, 1 to cook green beans)  
2 coffee urns  
2 – 5 gal. Coolers (lemonade)  
42 pitchers (10 lemonade, 12 grape juice, 20 water)  
26 wine decanters (1/table + 4 extra)  
8 – 12 x 20 inch pans (2 for chicken, 6 for wire racks)

## RECIPES

POTATO KUGEL (4) Bake at 325 for 1-1 1/2 hours.

2 pkg. Frozen shredded potatoes Serves 45

1 large onion diced

ADD: 1-2 T salt 2 stick butter melted

1/2 Tsp. Pepper

1 Tsp. Garlic salt

ADD: 1 Cup flour a little at a time to above and blend.

STIR IN: 10 eggs beaten slightly.

Pour into pre-greased 9x13x3 pan, drizzle butter over top and freeze.

Transfer to refrigerator 1 day before cooking.

Bake in Convection oven 1 1/2 hours at 325 degrees.

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BRISKET Bake 10 – 12 lbs. at a time.

Season with garlic salt and pepper.

Pour a little Consorzio Roasted Garlic & Balsamic marinade (from Costco 2.77/qt) in pan with 10-12 lbs. of brisket and then pour more on meat. Cover and bake for 5 hours at 325.

Drain and reserve juice, cool meat and remove fat.

Put about 1 – 2 inches of juice in 9x13x3 foil pan.

Slice meat and place back in pan with juices.

Freeze. Transfer to refrigerator 3 days before serving.

Reheat covered in 325 degree Convection oven for 1 1/2 hr. checking occasionally.

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CHAROSETH (3) serves 60  
24 Winesap or Delicious apples peeled and chunked.  
Sprinkle with cinnamon (3 Tablespoons).  
24 oz. Walnuts crushed.  
4-6 handfuls of dark raisins.  
1 cup passover wine  
2 cup honey  
Mix above thoroughly and cover.  
Serve cold.  
Dish onto individual Seder plate with ice cream scoop.

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BAKED CHICKED

70 lbs. leg quarters cleaned and trimmed or 50 lbs. breasts  
3 lbs. Butter melted  
garlic salt to taste  
pepper to taste  
Bake at 350 for 1 hour.

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COCONUT MACAROONS

2 egg whites  
Dash salt  
1/2 Tsp. Vanilla  
1/2Tsp. Almond Extract  
2/3 Cup granulated sugar  
1 - 3 1/2 oz. Can Flaked Coconut (1 1/3 cups)

Bake 20 minutes at 325  
Makes 1 1/2 dozen  
Make 20 batches.

Beat egg whites with dash salt and vanilla and almond extract till soft peak form. Gradually add sugar, beating till stiff. Fold in coconut.  
Drop by rounded teaspoon onto greased cookie sheet. Bake in slow oven (325) about 20 minutes.  
Place some almond in 1 cookie.

FROZEN GREEN BEANS 10 lbs.

Cook in roaster.

Add 4 cups water and bake covered at 350 about 2 hours, stirring occasionally.

Salt and pepper to taste.

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CHICKEN SOUP 4 oz/person & 1 Matzo ball

2 lbs. Boneless skinless chicken cubed Makes 1 1/2 gal.

chicken base (5 recipes Serves 180)

2 stalk celery 1 box Matzo makes

3 carrots peeled 50 Matzo balls.

2 onions

1 clove garlic

1/3 cup parsley chopped

salt & pepper to taste

Place chicken in large soup pot cover with water (about 1 1/2 gal). Add carrots, celery, onions, garlic, parsley, salt & pepper. Bring to boil and simmer covered for 2 hours.

Make 8 gallon for 180 people.

Cook Matzo balls in chicken broth in roaster (steamer) at 350 for 2 hours, then turn to low.

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CARROT TZIMMES serves 6 - 8

2 carrots 1 pan = 4 recipes serves 50

1/2 cups soaked prunes 14 recipes serves 180

3 cups cubed sweet potatoes

6 oz. Can frozen orange juice

1 can of water

1/2 tsp. Salt

2 T brown sugar

Remove pits from prunes.

Dice carrots and raw sweet potatoes into 1/2 inch cubes.

Place in saucepan with prunes and pour orange juice and water over potatoes and carrots immediately to prevent discoloring.

Cover and allow to simmer until tender, for about 1 to 1 1/2 hours.

Make in advance and freeze. Serve warm.

Transfer to refrigerator 1 day before serving.

Reheat in Convection oven at 300 for 45 min.

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## CHICKEN LIVERS

2 lbs. Serves 2 Minyon or 250 Gentiles!

2 lbs. Chicken liver Cleaned Rinsed and Drained

2 lbs. Diced yellow onion

2 doz. Eggs boiled and chopped

Garlic salt

Pepper & Salt to taste

1/2 - 1 Cup Miracle Whip - no substitution

1 stick butter melted

In large skillet sauté onions till caramelized (almost black very important).

Brown clean dry liver in 3 T oil (about 1/2 hour) and season.

Puree liver and onions a little at a time.

Stir in eggs and Miracle Whip to a semi-firm consistency and put in a Mold. Refrigerate overnight.

Serve with Matzo.

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NOODLE KUGEL

serves 180

6- 12 oz. Pkg. Wide egg noodles

12 eggs

4-12 oz. Cans pineapple tidbits in juice

1 1/2 cups honey

1 T. ground cinnamon

2 tsp. Nutmeg

2 cups white raisins

12 apples peeled and chopped

Boil noodles and set aside.

In large bowl beat eggs.

Add juice from 2 can pineapple (drain juice from others)

Add pineapple & chopped apples to egg-pineapple mixture.

Stir in remaining ingredients except noodles.

Grease 3-9x13x3 inch pans.

Divide the mixture between pans and stir in noodles.

Bake at 350 for 1 hour. Cool & Freeze.

Serve hot.

### Table Setup

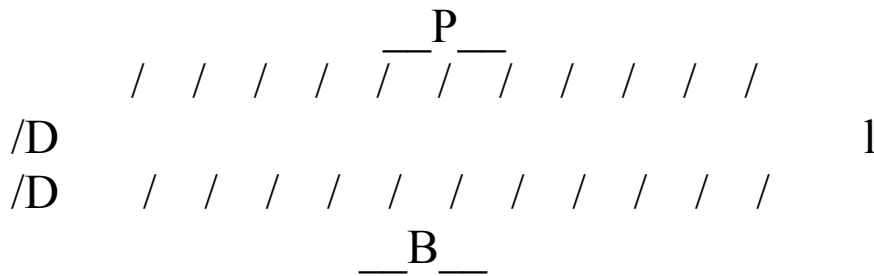
We need 22 round tables ( / ) set with 8 place settings each.

We need 2 tables ( \_\_ )for pastor’s family set crosswise to the rest of the tables.

We need 2 long tables set in front of the kitchen for the buffet line.

We need 1 (l) smaller table for a registration table.

We need 2 12 foot tables for the drink pitchers.



### Buffet Line

We need to set up 6 wire racks and Bunsen burners with 12 x 20 inch pans containing 1-2 inches of water and matches.

Chicken livers

Gefilte fish in dish

Green beans 2 - 9 x 13

Noodle kugel 2- 9 x 13

Carrot Tzimmes 2 - 9 x 13

Potato Kugel 2 - 9 x 13

Chicken 2- 9 x 13

Brisket 2- 9 x 13

Coconut Macaroons

9 serving spoons, 2 tongs, and 2 cake servers, 2 bread knives.

## PREP-WORK TO DO THAT DAY

23 plates of fresh vegetables, 1 for every other table and 1 for the head table. These need to be set on the tables 15 min. before the guests arrive.

180 seder plates (or 1 larger plate per table) prepared at each place setting. Use an ice cream scoop for charoseth and melon baller for horseradish. Start prep work 2 hours before the dinner.

Set each table for 8 with flatware, napkin, drinking glass, wine glass, salt, pepper, bowl with sweetener and creamer, seder plate, 2 candles, palm leaves, 1 book matches 1 wine decanter, and extra napkins on each table. This takes a minimum of 1 1/2 hours.

Make lemonade in 5 gallon coolers 3 hours before meal so it will be cold.

Make grape juice and pour into 12 pitchers and keep in refrigerator. This takes about 45 minutes. These need to be set on the drink table before the guests arrive. Fill 22 water pitchers. We have 44 pitchers.

Bake chicken at 350 for 1 hour in conventional oven, turn oven on when the guests arrive. Start 2 hours before the meal. Place on sheet pans (4) baste with butter and sprinkle with garlic salt and pepper.

Bake potato kugel (4) 1 1/2 hour at 325 in Convection oven. Start these 30 minutes before guests arrive.



Start green beans 30 minutes before guests arrive in roaster at 350.

23 small white bowls for salt water, 1 for each table. Mix in pitcher and pour in to bowl on table.

Reheat brisket 1 1/2 hour at 325 in Convection oven, start oven 30 minutes before guests arrive.

Tzimmes reheat (2) in Convection oven at 325 degrees for 45 min. start 15 minutes after guests arrive.

All food needs to be moved to buffet as soon as soup is served.

A full wine decanter needs to be set on each table prior to the meal, this takes about 1 hour. We need 26 decanters.

Ice needs to be set in the glasses prior to the meal.

Servers need to pour water or lemonade when guests arrive.

Soup needs to be dished up in 180 plastic or glass bowls to be served by youth. Dish the soup 1 1/2 hours after the meal starts and set it in 3 stations around the room to be served from.

We can bake 6-8 pans (160 pieces) of chicken in the 2 ovens at Concordia at one time.

We can bake 16 9 x 13 pans in each convection oven at one time, and there are 2 convection ovens at Concordia. Might be able to bake 32 at a time if they aren't over filled.

We can reheat 160 lbs. Of brisket in one convection oven at a time.

We will need youth to help, to be servers, and to help with clean up. They will be required to wear black pants and white shirts. We might be able to get some youth that need community service hours to help with this. They will need to be at the church by 1 hour before guests arrive. Contact the youth directors both senior and junior high. We will need at least 22 servers as well as 8 to help with clean up.

We will also need about 12 people to help with clean up. Do you think you can get 6 Men and women to help with this? If we use glass plates we will need to wash them. We will need 4 people to help put dishes away. I am usually busy in the kitchen and don't take part in the Seder.

We are having a meeting Saturday, 1 week prior to the dinner. There will also be a meeting to discuss how the dinner went 2 weeks after the seder. Please come if you can to ask questions and to give suggestions for next year.

God bless you and each of us in this endeavour. May we each do all for the glory of Jesus. May this Passover be a special one for each of us as we celebrate it in a very traditional, authentic and Christ-centered way.

Claudia Sykes

*(Claudia is no longer with our congregation, but I leave her here because this is her document and we have been so blessed to share her hard work. Please call me—Pastor Kevin Parviz—at (314) 645-4456 if you have any questions.)*

PERSONAL SHOPPING LISTS  
Bring to the church day of supper

Helper:

Celery 6 bags cleaned and cut into 3 inch pieces.

Carrots baby 6 – 2 lb. Bags.

Peppers – Red, Yellow, & Green (20) Julienne slices.

Grape Tomatoes 4 pkg.

Make 23 individual serving platters of these, 1 for each table. They will be placed on the tables at 6:15.

Helper 2:

Chopped Chicken liver 2 lb.

Me:

Matches

Potato kugel 4

Ice Cream Scoop

Melon baller

Garlic salt

Brisket 35 lbs.

3 lbs. butter

Charoseth 3

Chicken 70 lbs.

Tea towels

Saran wrap

Aluminum foil

Foil pans

Bring to Site Wednesday 3/27 1:30?

Helper 3:

Sugar & cream 22 doz. Each	Ice Cream scoop
Salt & pepper 23 each	Melon baller
Macaroons 30 doz. Min.	26 pitchers
1 Wine decanters	Table covers for 25 tables
22 youth	12 Insulated pitchers
12 people for set up	23 mint bowls
10 people for clean up	
Palm branches	Patience
	Sense of humor

Bring to the church at 2:00

Pastor's wife:

180 Hard boiled eggs.  
Matzo ball soup (8 gal)  
2 large orange coolers  
22 plastic pitchers  
6 wire racks  
12 Bunsen burners  
6 large 12 x 20 x 4 inch pans ?  
6 tea towels  
Matches 23 books  
26 Wine Decanters

Pastor:

Gefilte fish 2 jars	2 lb. coffee
Horseradish 4 quarts	
Parsley	Roaster
Matzo Bread	Ice 3 large bags
Salt	Wings
Passover wine 8 mags	Shank bones ?

Lemonade 2 large canister  
180 wine glasses  
Seder plates 6.99 / 100 (180)

### TODAY'S SCHEDULE

- 2:00 set tables for 8 - flatware, napkin, drinking glass, wine glass, extra napkin on each table, Seder plate, salt, pepper, bowl with sweetener and creamer, 1 bowl for salt water, 2 candles, palm leaves, 1 book matches, 1 wine decanter.
- 2:30 make lemonade in 5 gal. Coolers.
- 3:30 make grape juice in pitchers and keep in refrigerator, 12 pitchers.
- 4:30 Make up salt water and pour into the bowls on the tables.
- 4:30 Fill 22 water pitchers.
- 5:00 Start to bake chicken. Have it in the oven by 6:30 and bake for 1 hour at 350 degrees.
- 5:00 Put green beans in roaster.
- 5:30 wine decanters on each table.
- 6:00 bake potato kugel (4) in convection oven at 325 degrees for 1 1/2 hour. Leave in oven.
- 6:00 start green beans on 350 degrees for 2 hours.
- 6:00 reheat brisket (4) for 1 1/2 hour at 325 degrees in convection oven. Leave in oven.
- 6:30 servers need to pour drinks as guests arrive.
- 6:45 reheat noodle kugel (3) 45 min. at 325 degrees in convection oven. Leave in oven.
- 6:45 reheat tzimmes (2) 45 min. at 325 degrees in convection oven.

- ? 7:55 dish up soup.
- 8:00 put food on buffet line.

Guests	Chicken	Brisket	Green Beans	Potato Kugel
180	70 lbs.	35 lbs.	10 lbs.	4 pans
360	140 lbs.	70 lbs.	20 lbs.	8 pans
450	180 lbs.	88 lbs.	30 lbs.	10 pans

Guests	Noodle Kugel	tzimmes	Grape Juice	Lemonade
180	3 pans	4 pans	20 cans	10 gal.
360	6 pans	8 pans	40 cans	20 gal.
450	8 pans	10 pans	50 cans	25 gal.

Guests	Wine	Gefilte Fish	Horse Radish	Matzo
180	8 mags	2 jars	4 quarts	8 boxes
360	16 mags	4 jars	8 quarts	16 boxes
450	20 mags	6 jars	10 quarts	20 boxes

Matzo Balls	Soup	Macaroons	Wine Decanters	5 gal. Coolers
180	8 gal.	30 doz.	22 + 4	2
360	15 gal.	60 doz.	45 + 6	4
450	19 gal.	75 doz.	56 + 6	5

Pitchers For Grape	Pitchers For Water	Pitchers for Lemonade	Shank Bone	Charoseth
12	22	10	181	3 batches
20	44	20	361	6 batches
25	60	30	451	8 batches