

Friday, April 3
Instructions for waiters
Passover Dinner

DETAILED PASSOVER OUTLINE

(Someone will be there to instruct and show where things are)

Please note: there are some very unique and interesting traditions which we observe during the Passover dinner, all will be clearly instructed on this outline. Sometimes these random traditions are served to all guests (ex: matza cracker, lettuce, hard boiled egg)

6:15 pm

***Pre-Event Job Room set-up/Food Preparation:**

1) Set tables: table cloths, chairs, plates, silverware, napkins, cups, wine cups, **1** small plate under wine cup, A Passover book on each chair

2) Center of tables, 1 bottle of water, One of each salad,

3) Prepare a “Seder Plate” per table: (Traditional Passover plate @ center of each table), which includes:

- A hard boiled Egg
- piece Romaine lettuce
- grated white horseradish
- roasted chicken bone
- slice of potato/onion
- apple/wine/nut dip

4) Extra tables:

-Set up washing stations (During the evening we have the tradition for every attendee to wash their hands with a pouring cup, twice. Table set up with 2 basins, washing cups, paper towel, garbages, etc...) water should be filled up from the bathroom

6:45 p.m. People begin to arrive and first Course is served on tables

7:35 p.m. clear first course plates and salads and Bring out 1 dry wine and grape juice, matza, seder plates, and bowls of saltwater and bowls of onion/potato one of each per table.

7:55 pm Formal Program/Ceremony Begins

- 1) Everyone blesses on cup of wine –All guests will be washing their hands
- 2) Hors D'euvres/tradition #1: Please serve per table 1 small bowl or platter of 1” cube size cooked potato squares & a bowl of very salty water/per table
- 3) Please clear potatoes after guests have taken 1, dipped and eaten.
- 4) Refill the washing stations with fresh water
- 5) **Stories from Passover book will be read**
- 6) Approx. 20 min. later.... All guests will be washing hands again. While washing numbers 7-8 should be brought out
- 7) Hors D'euvres /Tradition #2: Please serve each table large bowls filled with pre-washed and dried whole leaves of romaine lettuce, grated horseradish, and apple
- 8) Hors D'euvres/Tradition #3: Please serve ever person A HARD BOILED EGG IN A SMALL BOWL,
- 9) Please clear away all the lettuce, horseradish, dip, egg, saltwater at this point (after egg is eaten)-

8:40 pm (approx.) MAIN COURSE should be ready to be brought out

AS guests are enjoying meal please prepare dessert ready to serve:

Cake with a swirl of chocolate sauce

- 1) Eat their last serving of matza cracker
- 2) Drink 2 more glasses of wine/grape juice

Waiters can begin...

Clearing the guests' dinner plates, consolidating main course back in prep room

Important: Please do not discard any of the traditional items on the tables (ex: horseradish, apple dip, matza...) as they are used on 2nd night.

Waiters can begin completely cleaning the room:

- Clear all platters/bowls/serving dishes/non-disposables
- Consolidate all drinks
- Place all remaining food back in Ziploc

THANK YOU!

Baruch atah Adonai,
Eloheinu, melech ha-olam
asher kidishanu b'mitz'votav
v'tzivanu al n'tilat yadayim.