

Congregation M'kor Shalom

Erev Rosh Hashanah Seder & Service

Monday, September 6, 6:30 pm

On Erev Rosh Hashanah we will gather as a community over Zoom for a Rosh Hashanah seder and service from 6:30-8:00 pm. This will give us an opportunity to share a holiday meal with our M'kor Shalom family and celebrate the beginning of the High Holy Days together.



A Rosh Hashanah seder goes far beyond apples dipped in honey. It is a traditional special ceremony at home during which we recite blessings over a variety of foods that symbolize our wishes for the year ahead.

The origins of the ritual date back to the Talmud, where there is a discussion of omens that carry significance, and suggest that at the beginning of each new year people should make a habit of eating the following foods that grow in profusion and so symbolize prosperity: gourds (pumpkin, squash, etc.), beans, leeks, beets, pomegranates, fish, dates and apples/honey.

The blessings ask for divine gifts of bounty, strength, health and peace. The ritual has come to be known as a seder (order), because the blessings are recited in a specific order.

Like the Passover seder where specific foods symbolize suffering and freedom, at the Rosh Hashanah seder the foods we eat also become vessels for meaning. Each food symbolizes a good wish for the coming year, and before each food is consumed there is a special blessing to recite. The mundane aspect of food is garnished with a sense of holiness, poignancy and even humor.

Congregants only. Advance registration required: <https://mkorshalom.org/hhd2021>

*Catered Dinner available for advance purchase from Rastelli's (see attached menu).
For more information, contact Merle Steinberg at 856-952-8067 or mbsteinberg51@gmail.com.*

The blessings and service will be screen-shared by the clergy during the evening.
We will join together for the seder and then continue to socialize as we enjoy our holiday meal.

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Erev Rosh Hashanah Seder Catering Menu

Catering by Rastelli's Market Fresh

ORDER BY: TUESDAY, AUGUST 31 by calling Lisa or Tawny in Rastelli's catering.

You can also order by email or in the store: lbeechler@rastellimarket.com, 856-334-8074 ext.326

Arrange pick up time when ordering; available on Saturday, September 4 or Sunday, September 5.

You will need to pay in full when you pick up items; please give yourself a few extra minutes.

Complete Dinner: \$19.99 per person (4 person minimum)

à la Carte: You may also order all items separately.

All food items are dairy-free, except where noted, and of course, contain no pork or shellfish.

Rastelli's worked with our M'kor Shalom committee to create as close to an authentic Sephardic menu as possible. They will also likely have these items in their prepared food case, if you want to "fill in" with your own delicious food. Please let Rastelli's know of any food allergies.

Appetizer

– Choose one –

Butternut Squash Soup à la Carte 28 oz/\$10.99

Chicken Noodle Soup à la Carte 28 oz/\$10.99

Entrée

– Choose one –

Honey Roasted Half Chicken à la Carte \$4.99

Maple Glazed Salmon à la Carte \$13.99/filet

Eggplant Napoleon (Vegetarian Choice, contains dairy) à la Carte \$9.99/lb

Roast Brisket of Beef w/gravy à la Carte \$17.99/lb

Sides

– Choose two –

Apple pear kasha salad w/nuts à la Carte \$8.99/lb

Honey glazed carrots à la Carte \$8.99/lb

Couscous w/chopped dates, dried cranberry or pomegranate, citrus honey vinaigrette à la Carte \$8.99/lb

Beet salad w/arugula, marcona almonds, lemon zest, citrus honey vinaigrette à la Carte \$8.99/lb

Desserts are not included. Feel free to order Rastelli's sweet apple cakes, pies, macaroons and more.

Apple Cake - \$9.99 • Apple Crumb Pie \$10.99

If you have questions, please contact Merle Steinberg at 856-952-8067 or mbsteinberg51@gmail.com.