

Easter 2024

Everything BUT the Bunny...

Let us do ALL the work this Easter, so you can spend time with your loved ones!
Choose from the following selections:

STARTERS

Gf SPLIT PEA & HAM

Slow Cooked Green Split Peas, Vegetables, Rich Broth, Smoky Ham \$12 / quart

SMOKED SALMON ROUNDS

Smoked Salmon flower atop a Pumpnickel round, with Dilled Cream Cheese, Capers & Red Onion. \$48 / dozen

Gf VEGAN CARROT & GINGER SOUP

Vegetable Broth, Diced Carrots, Fresh Ginger \$12 / quart

Gf DEVILED EGGS

Organic Cage-Free Eggs, traditional creamy yolk filling. \$24 / dozen

* Add Smoked Salmon +\$1, Avocado +.75 or Bacon +.50 *

SPRINGTIME SALADS

Veggie Gf CHOPPED KALE SALAD

Baby Kale, Brussel Sprouts, Broccoli, Roasted Pumpkin Seeds, Toasted Edamame, Blue Cheese, Candied Pecans, Poppy Seed Vinaigrette \$12

Veggie Gf SPRINGTIME PASTA SALAD

Fresh Cavatelli, Spring Peas, Roasted Broccoli, Grilled Asparagus, Caramelized Leeks, French Green Beans, Baby Spinach, Roasted Lemon Vinaigrette \$12

Gf Veggie VG BROCCOLI

Crisp Broccoli Florets, Craisins, Green Onions, Dry Roasted Peanuts, Creamy Dressing. \$10

Gf Veggie SPRING GREENS

Baby Spring Greens, Spring Herbs, Red Onion, Shaved Radishes, Crumbled Goat Cheese, Honey Roasted Sunflower Seeds, Sherry-Honey Vinaigrette \$6

Veggie Gf APPLE WALDORF

Crisp Medley of Apples, Golden Raisins, Crunchy Celery, Toasted Walnuts, Honey-Yogurt Dressing. \$11

Veggie SARDINIA PASTA

Penne Pasta, Fresh Spinach, Sundried Tomatoes, Red Grape Tomatoes, Fresh Mozzarella, Basil, Toasted Pinenuts. \$10

Gf VEGAN SWEET POTATO & BEET SALAD

Roasted Sweet Potatoes, Roasted Beets, Quinoa, Baby Spinach, Dried Cranberries, Toasted Walnuts, Maple-Walnut Vinaigrette. \$12

Gf VG POTATO SALAD

Red Potatoes, Dill, Chives, Organic Eggs, Smoky Bacon, Creamy Dressing. \$10

Gf Veggie MEDITERRANEAN QUINOA

Golden, Red & Black Quinoa, Seedless Cucumber, Garbanzo Beans, Artichoke Hearts, Kalamata Olives, Roasted Red Peppers, Crumbled Feta, Greek Vinaigrette. \$12

Gf Veggie CHOPPED GARDEN SALAD

Baby Spring Greens, Broccoli, Carrots, Cucumbers, Grape Tomatoes, Cauliflower, Peppers, Green Goddess Dressing \$6.50/per person

Gf Veggie ROASTED CARROT SALAD

Garlic Roasted Carrots, Craisins, Toasted Almonds, Arugula, Applewood-Smoked Blue Cheese, Cider-Honey Vinaigrette \$12

Veggie NEW Gf GREEN BEAN SALAD

Fine French Green Beans, Artichokes, Edamame, Grape Tomatoes, Italian Parsley, Dijon Vinaigrette \$11

MAIN COURSES

LEMON CHICKEN

Sautéed Boneless Chicken Breast, Lemon-Pepper Seasoning, Lemon-Parsley Sauce \$15

TILAPIA "PICATTA"

Farmn Raised Tilapia, Light Egg Batter, Caper-Lemon-Butter Sauce \$15

HOME-STYLE LASAGNAS

Your choice of Traditional Meat & Cheese Lasagna, or Vegetable Lasagna. GREAT buffet item! Gluten Free Available! \$65 / half \$105 / full

Gf WHOLE ROASTED BEEF TENDERLOIN

Seasoned with Garlic, Herbs & Cracked Pepper, then Slow-Roasted. Accompanied by your choices of Sauce (Béarnaise, Bordelaise, or Mushroom Ragout. Please request sauces to be GF). Serves 12-15. \$Market\$

GRILLED MARINATED LAMB CHOPS

Tender Baby Lamb Chops, Cilantro-Lime Marinated, Yogurt Dipping Sauce. Six chops per order. \$42

Gf HONEY-MAPLE SPIRAL HAM

Traditional Easter Favorite! Serves 12-15 **Market Price**



FAMILY FAVORITE SIDE DISHES

****All Prices Are Per Person, Except Where Noted****

  CANDIED SWEET POTATOES
\$8

 SWEET POTATO SOUFFLÉ
\$9

 BUTTERED WHIPPED POTATOES
\$7

 CREAMED SPINACH
Baby Spinach, Rich Cream Sauce, Cheese Gratin
\$9

CHEESY SCALLOPED POTATOES

Sliced Potatoes, Rich Cream Sauce, Blended
Cheeses \$7

 CREAMY MAC & CHEESE

You KNOW You Want Some! \$8 / pound

  MARMALDE GLAZED CARROTS
\$7

 SPRING VEGETABLE GRATIN
Spring Vegetables, Rich Cream Sauce, Crusty
Cheese Topping \$8

 ASPARAGUS & PROSCIUTTO BUNDLES
\$8

  GREEN BEANS ALMONDINE
\$8

 BOILED BABY POTATOES
Boiled Baby Potatoes, Smoked Bacon, Sautéed
Leeks, Parsley \$6

  ROASTED FINGERLINGS
An Assortment of Fingerling Potatoes, Roasted
with Heirloom Garlic & Fresh Rosemary \$7

 SPRING VEGETABLE MEDLEY

Baby Carrots, Tender Spring Peas, Asparagus, Confetti Squash, Herb Butter \$7

BRUNCH SELECTIONS

QUICHE

Fresh Baked! Choose from traditional Lorraine, or Spinach & Cheese, or Broccoli & Cheddar. \$24 / each
Gluten Free / \$26

BREAKFAST STRATA'S

A morning favorite! Choose from either Sausage
& Cheese, Vegetable & Cheese, or Southwestern.
Serve 10-12. \$30 / each

CHEESY HASH BROWNS

Breakfast Favorite! \$6

ASSORTED TEA BREADS

Fresh Baked....Choose from Pumpkin, Cinnamon,
Egg Nog, Banana or Coffee Cake \$6 / each

FRESH BAKED MUFFINS

Baked Daily... selection to include Raisin Bran,
Blueberry & Cranberry Walnut \$.95 / \$1.90

BREAKFAST MEATS

Choose from Pork Sausage Links, Turkey Sausage
Patties, Vegetarian Sausage Patties, or
Applewood Smoked Bacon \$1.50 / each

FRENCH TOAST "BRULEE"

Sliced French Bread, Rich Egg Custard, Cinnamon
Praline Topping \$30 / each

HAM & CHEESE SCONES

Flaky Scone with Smoked Ham & Cheddar. Price
os for 6 each. \$18

EASTER COOKIES & BROWNIES

A wide selection holiday themed sweets, to
include White Chocolate Macadamia Nut,
Oatmeal Raisin, Chocolate Chunk, Wendy's
Outrageous Chocolate Brownies, & Peanut Butter
Bars \$40 small (30 pc) / \$80 large (60 pc)

BREAKFAST PASTRIES

Assortment of fresh baked mini muffins, tea
breads, and cinnamon rolls \$8 / person

  FRESH FRUIT DISPLAY

Bountiful bowl of assorted diced fresh, sweet
fruit & berries \$10 / pound

In addition to the above, we can prepare a wide assortment of
other items per your request. Fresh Baked Dinner Rolls & Artisan Breads are also available!

We encourage you to bring in your own platters & bowls
for us to present your catering items on at no additional charge.
Attractive black covered trays/bowls available at an additional charge.

All orders must be received by 12:00 noon, Saturday, March 23.
Orders must be picked up on Saturday, March 30th, before 4:00 PM!
No Sunday Pickups! Pick up times to be scheduled when order is placed.
Proper cooking instruction included.