

# Easter Menu 2024

Please Place by 4pm Monday March 25th- Pick up by 4pm Saturday, March 30th

## APPETIZERS

*Priced By the Dozen*

Classic Deviled Eggs	\$18
Shrimp Cocktail with Cocktail Sauce	\$32

## APPETIZER PLATTERS

Baked Stuffed Brie	Serves 4-6	\$25
<i>Baked Brie in Puff Pastry with Fig Jam</i>		

Artisan Charcuterie Platter	\$55
<i>Assortment of Pepper &amp; Genoa Salami, Prosciutto, Capicola &amp; Soppressata. Accompanied by Brie, Provolone &amp; Manchego with Mediterranean Olives, Cornichons, Crostini and garnished with Grapes &amp; Berries (Served on a 12" Platter)</i>	

The Mediterranean	\$45
<i>Grilled Flatbreads, Artichoke &amp; Jalapeno Dip, Hummus, Sundried Tomato Bruschetta, Grilled Vegetables, Feta Cheese, Olives (Served on a 12" Platter)</i>	

Sliced Fresh Fruit Platter	\$40
<i>Freshly Sliced Melons, Grapes, Berries, Kiwis &amp; Pineapples with Honey Yogurt Dip (Served on a 12" Platter)</i>	

## MARKET MADE SOUPS & SALADS

Spring Cream of Asparagus	Quart	\$13.95
Potato Leek Soup	Quart	\$13.95
Market Salad	Serves 4-6	\$19.99
<i>Gorgonzola, Dried Cranberries, Spiced Walnuts, Balsamic Vinaigrette</i>		
Balsamic Beet Salad	Serves 4-6	\$29.99
<i>Red &amp; Green Onion, Gorgonzola &amp; Pistachios</i>		

## EASTER BRUNCH

Crème Brûlée French Toast	Serves 6-8	\$49.99
<i>Banana Foster Maple Syrup</i>		
1 lb Smoked Salmon Platter	Serves 6-8	\$72.99
<i>Bagels, Cream Cheese, Capers, Red Onion, Tomato &amp; Chopped Egg</i>		
Gourmet Quiche	Serves 6-8	\$24.99
<i>Quiche Lorraine</i>		
<i>Tomato, Basil &amp; Fresh Mozzarella Quiche</i>		
<i>Grilled Vegetable Quiche</i>		

## ENTREES *Serves 8-10*

*Ready to Warm at Your Convenience*

Garlic & Herb Crusted Beef Tenderloin	\$225
<i>Horseradish Chive Cream</i>	
Cranberry & Apple Stuffed Pork Loin	\$79
<i>Apple Jack Demi</i>	
Spiral Natural Hardwood Smoked Ham	\$110
<i>Cherry Brown Sugar Sauce</i>	
Roasted Fillet of Salmon	\$135
<i>Cucumber Dill Sauce</i>	

## DINNERS FOR TWO

Grilled Filet Mignon	\$79.99
<i>Sour Cream &amp; Chive Mashed Potatoes, Roasted Rainbow Carrots &amp; Mushroom Ragu</i>	
Seafood Stuffed Lobster Tail	\$79.99
<i>Three Cheese Au Gratin Potatoes, Grilled Asparagus &amp; Roasted Tomato</i>	
Grilled Salmon	\$45.99
<i>Lemon Butter, Wild Rice Pilaf &amp; Asparagus</i>	
Surf & Turf	\$75.99
<i>Grilled Filet Mignon &amp; Seafood Stuffed Shrimp with Sour Cream &amp; Chive Mashed Potatoes, Grilled Asparagus &amp; Roasted Tomato</i>	
Garlic & Rosemary Roasted Lamb	\$67.99
<i>Medium Rare Roasted Lamb Top Round, Roasted Spring Asparagus, Greek Lemon Potatoes &amp; a Dill-Mint Yogurt Sauce</i>	

## ACCOMPANIMENTS

<i>Serves 4-6</i>	
Sautéed Haricots Verts	\$18.99
<i>Shallots &amp; Roasted Garlic</i>	
Grilled Asparagus & Roasted Tomato	\$17.99
Signature Creamy Mashed Potatoes	\$15.99
Three Cheese Au Gratin Potatoes	\$16.99
Orzo with Lemon & Baby Spinach	\$17.99
Grilled Seasonal Vegetables	\$14.99
Lemon Herb Risotto	\$11.99
Fresh Brioche Rolls <i>Half Doz.</i>	\$7.95
Hot Cross Buns <i>Half Doz.</i>	\$10.99

## EASTER DESSERTS

Key Lime Tart	\$32	Chocolate Crème Pie	\$25
<i>Buttery graham cracker crust with a citrusy, sweet, and tart Key Lime filling</i>		<i>Rich chocolate filling, topped with crème &amp; chocolate chips. Deliciously smooth and creamy</i>	
Strawberry Rhubarb Pie	\$25	Carrot Cake 7"	\$27
<i>This classic pie is tart, sweet, and a bit old-fashioned in the best possible way with a flaky, buttery crust</i>		<i>Sweet &amp; Moist Spiced Carrot Cake with Walnuts Covered in Rich Cream Cheese Icing</i>	
Chocolate Truffle Torte 8"	\$36	Mixed Berry Pie	\$26
<i>Rich &amp; decadent chocolate cake made without flour, covered in dark chocolate ganache. Gluten Free. Serves 8-10</i>		<i>Filled with Blueberries, Strawberries, Blackberries, Raspberries &amp; Apples</i>	