

Easter 2018

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, Mirepoix Vegetables, Rich Broth, Smoky Ham

Gf DEVILED EGGS

Organic Cage-Free Eggs, traditional creamy yolk filling \$1.50 / each

Gf VEGAN CARROT & GINGER SOUP

Vegetable Broth, Diced Carrots, Fresh Ginger

SMOKED SALMON ROUNDS

Smoked Salmon flower atop a Pumpernickel round, with Dilled Cream Cheese, Capers & Red Onion. \$36 / dozen

SPRINGTIME SALADS

Veggie Gf CHOPPED KALE SALAD

Baby Kale, Brussel Sprouts, Broccoli, Roasted Pumpkin Seeds, Toasted Edamame, Blue Cheese, Candied Pecans, Poppy Seed Vinaigrette \$11.95 / pound

Veggie Gf SPRINGTIME PASTA SALAD

Fresh Cavatelli, Spring Peas, Roasted Broccoli, Grilled Asparagus, Caramelized Leeks, French Green Beans, Baby Spinach, Roasted Lemon Vinaigrette \$9.95 / pound

Gf Veggie SIMPLE SPRING SALAD

Baby Spring Greens, Spring Herbs, Red Onion, Shaved Radishes, Crumbled Goat Cheese, Honey Roasted Sunflower Seeds, Sherry-Honey Vinaigrette \$5.50 / person

Gf VG BROCCOLI SALAD

Crisp Broccoli Florets, Smokehouse Bacon, Green Onions, Sweet Creamy Dressing \$7.95 / pound

Gf Veggie APPLE FENNEL SALAD

Crisp Apples, Shaved Fennel, Baby Spinach, Organic Sharp White Cheddar, Toasted Walnut, Cider Shallot Vinaigrette \$8.95 / pound

Gf VEGAN SWEET POTATO SALAD

Roasted Sweet Potatoes, Baby Spinach, Dried Cranberries, Toasted Walnuts, Maple-Walnut Vinaigrette. \$9.95

Gf VG POTATO SALAD

Red Potatoes, Dill, Chives, Organic Eggs, Smoky Bacon, Creamy Dressing. \$8.95

Gf Veggie MEDITERRANEAN QUINOA

Golden, Red & Black Quinoa, Seedless Cucumber, Garbanzo Beans, Artichoke Hearts, Kalamata Olives, Roasted Red Peppers, Crumbled Boar's Head Feta, Greek Vinaigrette. \$10.95

Gf Veggie CHOPPED GARDEN SALAD

Baby Spring Greens, Broccoli, Carrots, Cucumbers, Grape Tomatoes, Cauliflower, Peppers, Green Goddess Dressing \$4.50/per person

Gf VEGAN SMASHED CHICKPEA & QUINOA SALAD

Quinoa Blend, Smashed Chickpeas, Seedless Cucumbers, Grape Tomatoes, Creamy Vegan Vinaigrette \$10.95 / pound

MAIN COURSES

NEW Gf ROASTED LEG OF LAMB

Boneless Leg of Lamb, Topped with a Dijon Herb Crust, Slow Roasted, Natural Au Jus \$ market price \$

LASAGNA

Meat, Cheese or Vegetarian \$45 half/\$80 full (Gluten Free available for additional charge)

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. \$195

Gf SEARED SALMON

Atlantic Salmon Fillet, lightly seared, and served with your choice of sauces to include: Veracruzana, Vesuvio, or Mediterranean Relish \$12.50 / person

Gf HONEY-MAPLE SPIRAL HAM

Traditional Easter Favorite! Serves 12-15 \$ 55



FAMILY FAVORITE SIDE DISHES

****All Prices Are Per Person, Unless Otherwise Noted****

Veggie Gf CANDIED SWEET POTATOES

\$4.50

Veggie Gf SWEET POTATO SOUFFLÉ

\$4.95

Veggie Gf BUTTERED WHIPPED POTATOES

\$4.50

Veggie CREAMED SPINACH

Tender Spinach, Rich Cream Sauce, Cheese Gratin \$5.95

CHEESY SCALLOPED POTATOES

Sliced Potatoes, Rich Cream Sauce, Blended Cheeses \$4.95

Veggie CREAMY MAC & CHEESE

You KNOW You Want Some! \$6.95 / pound

Gf VEGAN MARMALADE GLAZED CARROTS

Roasted Carrots, Orange Marmalade Glaze \$4.95

Veggie SPRING VEGETABLE GRATIN

Spring Vegetables, Rich Cream Sauce, Crusty Cheese Topping \$4.95

Gf ASPARAGUS & PROSCIUTTO BUNDLES

Roasted Red Pepper Butter \$4.95

Veggie Gf FRENCH GREEN BEANS ALMONDINE

\$4.75

Gf SPRING VEGETABLE MEDLEY

Baby Carrots, Tender Spring Peas, Asparagus, Confetti Squash, Herb Butter \$4.95

VEGAN Gf ROASTED FINGERLINGS

An Assortment of Fingerling Potatoes, Roasted with Heirloom Garlic & Fresh Rosemary \$4.50

BRUNCH SELECTIONS

BREAKFAST STRATA'S

A morning favorite! Choose from either Sausage & Cheese, Vegetable & Cheese, or Southwestern. Serve 10-12. \$29.95 / each

QUICHE

Fresh Baked! Choose from traditional Lorraine, Spinach & Cheese, or Broccoli & Cheddar. \$16.95 / each
Gluten Free Quiche Available \$18.95

BREAKFAST PASTRIES

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

FRENCH TOAST "BRULEE"

Sliced French Toast, Rich Egg Custard, Cinnamon Praline Topping \$29.95 / each

Gf VEGAN FRESH FRUIT DISPLAY

Bountiful bowl of assorted diced fresh, sweet fruit & berries \$7.95 / pound

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)

All orders must be received by 12:00 noon, Tuesday, March 27.
Orders must be picked up on Saturday, March 31, before 4:00 PM!
No Sunday Pickups! Pick up times to be scheduled when order is placed.
Proper cooking instruction included.

We encourage you to bring in your own platters & bowls for us to present your catering items on!

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!

