



EASTER MENU

Convenient Curbside or Touchless Delivery - Saturday April 3, 2021 - 10:00am-6:00pm

Reheating Instructions Included

Order by Wednesday, March 31, 2021

EASTER BRUNCH

Select One Quiche

- Quiche Lorraine
- Asparagus & Swiss Cheese
- Broccoli & Cheddar
- Sausage, Mushroom & Swiss
- Caramelized Onion, Basil & Goat Cheese

and

- Thick Cut Cinnamon French Toast
- with Strawberries & Syrup

Select One Meat

- Sliced Ham
- Pork Sausage Links
- Apple Wood Smoked Bacon

- Fresh Fruit Kabobs with Amaretto Dip
- Gourmet Breakfast Pastry Tray

\$14 - Per Person

Order in Increments of 6

EASTER BUFFET DINNER

- Hickory Smoked Spiral Sliced Ham
- with a Riesling & Dijon Glaze*
- Spinach, Sun-dried Tomato & Gouda Stuffed Chicken
- with Herbs de Provence Vinaigrette*
- Green Beans Amandine
- Parmesan Potato Gratin
- Baby Brioche Rolls
- Mini Lemon Poppy Seed Muffins
- Whipped Butter

\$17 - Per Person

Order in Increments of 12

DESSERTS

- Individual Pie **\$6 Each**
- Dutch Apple, Cherry, or Blueberry*
- Individual Tart **\$6 Each**
- Lemon Curd Meringue, Key Lime Meringue, or Chocolate Hazelnut*
- Easter Decorated Cupcakes **\$3 Each**
- Assorted Easter Egg Sugar Cookie Tray **\$30**
- 12 Pieces*

EASTER DINNER

Select One

Menu One

- Seasoned Whole Beef Tenderloin with Sherried Horseradish
- and**
- Chicken Chevre
- Stuffed with Goat Cheese & Spinach with a Pesto Sauce*

\$30 - Per Person

Menu Two

- Hand Carved Mandarin Orange Glazed Ham
- Champagne Chicken

\$19 - Per Person

Menu Three

- Choice of Champagne Chicken, Chicken Chevre,
- or** Spinach, Sun-dried Tomato & Gouda Stuffed Chicken

\$19 - Per Person

Select One

- Mixed Greens with Strawberries, Oranges, Toasted Almonds, &
- Red Onion with Poppy Seed Dressing

or

- Spinach with Pears, Caramelized Pecans, & Crumbled Blue
- Cheese with Honey Balsamic Vinaigrette

or

- Chopped Kale with Carrots, Sunflower Seeds, Red Onion, &
- Crumbled Feta with Lemon Oregano Vinaigrette

Select Two

- Steamed Vegetable Melange
- Tri-Color Roasted Carrots with Dill & Sea Salt
- Sugar Snap Peas
- Grilled Asparagus with Lemon Zest
- Green Beans Amandine
- Old Fashioned Buttermilk Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Olive Oil & Herb Roasted Potatoes
- Parmesan Potato Gratin
- Quinoa with Spring Vegetables
- Basmati Rice Pilaf
- Traditional Rice Pilaf

Includes Baby Brioche Rolls, Mini Lemon Poppy Seed Muffins & Whipped Butter