



Easter

Pick Up or Delivery - Saturday April 16, 2022 - 10:00am-6:00pm

Reheating Instructions Included

Order by Wednesday, April 13, 2022

EASTER BRUNCH

Select One Quiche Per 6 People

American

Sausage, Bacon, Mushroom & Cheddar

Mediterranean

Spinach, Fresh Tomatoes, & Feta Cheese

Lorraine

Bacon, Ham, Scallions, & Swiss

French

Caramelized Onions, Mushrooms & Goat Cheese

and

Thick Cut Cinnamon French Toast

with Strawberries & Syrup

Select One Meat

Hickory Smoked Ham

Sage Breakfast Sausage

Applewood Smoked Bacon

Fresh Fruit Kabobs with Amaretto Dip

Gourmet Breakfast Pastry Tray

\$105 - Serves 6

\$200 - Serves 12

Order in Increments of 6

EASTER BUFFET DINNER

Hickory Smoked Spiral Sliced Ham

with a Riesling & Dijon Glaze

Wild Mushroom Stuffed Chicken

with Marsala Wine Sauce

Asparagus with Lemon Zest

Parmesan Potato Gratin

Baby Brioche Rolls

Mini Lemon Poppy Seed Muffins

Whipped Butter

\$290 - Serves 12

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

Easter Egg Sugar Cookie Tray

\$30

12 Cookies

EASTER DINNERS

Menu One

Seasoned Whole Beef Tenderloin with Sherried Horseradish

and

Wild Mushroom Stuffed Chicken

with Marsala Wine Sauce

\$235 - Serves 6

\$455 - Serves 12

Order in Increments of 6

Menu Two

Hand Carved Mandarin Orange Glazed Ham

and

Sauteed Chicken Breast with Sun-dried Tomato Cream

\$150 - Serves 6

\$285 - Serves 12

Order in Increments of 6

Menu Three

Choice of

Sun-dried Tomato Cream Chicken, Chicken Chevre,

or Wild Mushroom Stuffed Chicken

\$130 - Serves 6

\$240 - Serves 12

Order in Increments of 6

Select One Salad

Bibb & Romaine with Strawberries, Oranges, Toasted Almonds, &

Red Onion with Vidalia Onion Vinaigrette

or

Mixed Field Greens with Blueberries, Strawberries, & Blackberries, &

Blue Cheese with Herbed Balsamic Vinaigrette

Select Two Accompaniments

Steamed Vegetable Melange

Tri-Color Roasted Carrots with Dill & Sea Salt

Roasted Pecorino Romano Cauliflower

Grilled Asparagus with Lemon Zest

Green Beans Amandine

Old Fashioned Buttermilk Mashed Potatoes

Roasted Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Olive Oil & Herb Roasted Potatoes

Parmesan Potato Gratin

Quinoa with Spring Vegetables

Traditional Rice Pilaf

Dinners Include: Baby Brioche Rolls, Mini Lemon Poppy Seed Muffins & Butter