



# Easter Catering Menu

available for Sunday pickup. Orders must be placed by Friday, 4/10

## LARGE SALADS

CAESAR – HERB TOASTED CROUTONS, PARMESAN, MADE CAESAR DRESSING	\$20
MIXED GREENS – CARROTS, TOMATOES, RED ONION, MIXED GREENS, BALSAMIC VINAIGRETTE OR CHAMPAGNE BASIL VINAIGRETTE	\$20

## PASTA

HALF TRAY/FULL TRAY

PENNE VODKA – PROSCIUTTO, PEAS, PINK PEPPERED CREAM SAUCE	\$25 /45
ORECCHIETTE – CRUMBLER SAUSAGE, BROCCOLI RABE, TOMATOES, SLICED GARLIC, PARMESAN	\$30/50

## ENTREES

HALF TRAY/FULL TRAY

ROASTED LEG OF LAMB – ROSEMARY AND GARLIC ENCRUSTED. COOKED TO TEMPERATURE AND SLICED	\$40/75
HERB CRUSTED PORK LOIN – SERVED COUNTRY STYLE WITH SAUSAGE, MUSHROOMS, ONIONS, PEPPERS AND A BROWN GRAVY	\$35/60
GRILLED CHICKEN BREAST – CHOICE OF MARSALA OR FRANCESE	\$35/60
FILET OF SALMON – SERVED WITH A LEMON BUTTER SAUCE, CAPERS AND TOMATOES	\$40/75
BONELESS PRIME RIB ROAST – SERVES 4-6PPL	\$125

## SIDES

CHOICE OF

MIXED VEGETABLES, GREEN BEANS, ROASTED POTATOES MASHED POTATOES	\$15
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\*\*HALF TRAYS SERVES FAMILIES OF 2-4, FULL TRAYS SERVE 4-6 PEOPLE INQUIRE ABOUT INDIVIDUAL MEALS\*\*