



Easter Catering Menu

available for Sunday pickup. Orders must be placed by Saturday, 4/3

APPETIZERS

HALF TRAYS

SAUSAGE & BROCCOLI RABE – CRISPY GARLIC POTATOES, GARLIC, RED CHILI FLAKES, PARMESAN CHEESE \$25

PARMESAN CHEESE

CHEDDAR & POTATO PIEROGIS – BACON, CARAMELIZED ONIONS, THYME, SOUR CREAM \$25

THYME, SOUR CREAM

LARGE SALADS

HALF TRAYS

CAESAR – HERB TOASTED CROUTONS, PARMESAN, CAESAR DRESSING \$30

MIXED GREENS – CARROTS, TOMATOES, CUCUMBER, RED ONION, MIXED GREENS, BALSAMIC VINAIGRETTE OR CHAMPAGNE BASIL VINAIGRETTE \$30

MIXED GREENS, BALSAMIC VINAIGRETTE OR CHAMPAGNE BASIL VINAIGRETTE

SPRING SALAD – GRAPES, STRAWBERRIES, BLUEBERRIES, RED ONION, CUCUMBER, CRUMBLLED FETA, RADISH, MIXED GREENS, POPPYSEED VINAIGRETTE \$35

CRUMBLLED FETA, RADISH, MIXED GREENS, POPPYSEED VINAIGRETTE

PASTA

HALF TRAYS

PENNE VODKA – PROSCIUTTO, PEAS, PINK PEPPERED CREAM SAUCE \$40

ORECCHIETTE – CRUMBLLED SAUSAGE, BROCCOLI RABE, TOMATOES, SLICED GARLIC, PARMESAN \$45

SLICED GARLIC, PARMESAN

SHRIMP & CRAB LINGUINI – CHOICE OF RED, SCAMPI OR FRA DIAVOLO SAUCE \$55

ENTREES

HALF TRAYS

ROASTED LEG OF LAMB – ROSEMARY & GARLIC CRUST. SLICED & SERVED MED RARE \$50

COUNTRY STYLE PORK TENDERLOIN – SERVED WITH SAUSAGE, MUSHROOMS, ONIONS, PEPPERS, PEPPERONCINI, BROWN GRAVY \$45

ONIONS, PEPPERS, PEPPERONCINI, BROWN GRAVY

ROASTED CHICKEN BREAST – CHOICE OF LEMON PEPPER, COUNTRY STYLE OR BROWN GRAVY

FILET OF SALMON – SERVED WITH A LEMON BUTTER SAUCE, CAPERS & TOMATOES \$60

BONELESS PRIME RIB – KING CUT OR QUEEN CUT WITH AU JUS, HERBS & SEA SALT MARKET PRICE

SIDES

CHOICE OF:

BROCCOLI RABE, GREEN BEANS, ROASTED POTATOES, MASHED POTATOES \$15