



Easter

Pick Up or Delivery - Saturday April 4, 2026- 10:00am-6:00pm

Reheating Instructions Included

Order by Tuesday, March 31st

EASTER BRUNCH

Select One Quiche Per 6 People

American

Sausage, Bacon, Mushrooms, & Cheddar

Mediterranean

Spinach, Fresh Tomatoes, & Feta Cheese

Lorraine

Bacon, Ham, Scallions, & Swiss

French

Caramelized Onions, Mushrooms, & Goat Cheese

Select One Meat

Hickory Smoked Ham

Sage Breakfast Sausage

Applewood Smoked Bacon

Plus

Thick Cut Cinnamon French Toast

Served with Syrup and Fresh Strawberry Topping

Fresh Fruit Kabobs with Amaretto Dip

Gourmet Breakfast Pastry Tray

\$130 - Serves 6

\$250 - Serves 12

Order in Increments of 6

EASTER BUFFET DINNER

Hickory Smoked Spiral Sliced Ham

with a Riesling & Dijon Glaze

Tuscan Stuffed Chicken

with Herbed Tomato Cream

Grilled Broccolini

Smashed Garlic Potatoes

Baby Brioche Rolls

Mini Lemon Poppy Seed Muffins

Whipped Butter

\$300 - Serves 12

Order in Increments of 12

DESSERTS

Individual Pie

\$7 Each

Dutch Apple, Cherry, or Blueberry

Individual Tart

\$7 Each

Lemon Curd Meringue, Key Lime Meringue,

or Chocolate Hazelnut

Easter Decorated Cupcakes

\$4 Each

Easter Egg Sugar Cookie Tray

\$30

12 Cookies

EASTER DINNERS

Menu One

Seasoned Whole Beef Tenderloin with Sherried Horseradish
and

Tuscan Stuffed Chicken with Herbed Tomato Cream

\$360 - Serves 6

\$585 - Serves 12

Order in Increments of 6

Menu Two

Hand Carved Mandarin Orange Glazed Ham

and

Cacciatore Style Chicken

Chicken Thighs Braised with Red Wine, Tomatoes & Mushroom

\$200 - Serves 6

\$345 - Serves 12

Order in Increments of 6

Menu Three

Choice of

Cacciatore Style Chicken

Chicken Thighs Braised with Red Wine, Tomatoes & Mushroom

or Tuscan Stuffed Chicken with Herbed Tomato Cream

\$165 - Serves 6

\$290 - Serves 12

Order in Increments of 6

Select One Salad

Bibb Lettuce with Cucumber, Spring Peas, Tomatoes & Feta with
Citrus Champagne Vinaigrette **or**

Baby Greens with Asparagus, Radish, Golden Beets, & Shaved
Fennel with Balsamic Reduction

Select Two Accompaniments

Steamed Vegetable Mélange

Grilled Broccolini

Roasted Heirloom 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

Smashed Garlic 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 & Whipped Butter