



# Easter Menu 2025

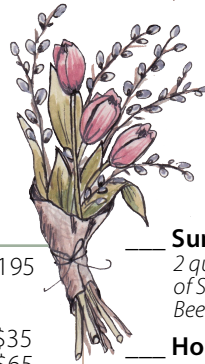
PLEASE ORDER ONLINE: BY WEDNESDAY, APRIL 16<sup>TH</sup>

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PICK-UPS SATURDAY, APRIL 19<sup>TH</sup>

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**CASH ONLY OR VENMO, UPON PICK-UP. THANK YOU!**

illustrations & design by: gina r. enberg 2025



## Beginnings and Hors D'Oeuvres (PER DOZEN)

|                                                             |           |
|-------------------------------------------------------------|-----------|
| — <b>Our Famous Italian Antipasto Especiale</b>             | \$195     |
| Everything Homemade, Very Special (serves 10-12)            |           |
| — <b>Homemade Pizza Rustica* AN EASTER TRADITION!</b>       | \$35      |
| Italian Meat & Cheese Torta in Savory Crust                 | \$65      |
| <b>*AN EASTER TRADITION!</b>                                | \$95      |
| (Small- serves 6) (Medium- serves 8-10) (Large- serves 10+) |           |
| — <b>Pepperoni Mozzarella Stromboli</b>                     | \$35      |
| — <b>Aunt Mare's Eggplant Caponata</b> (serves 6)           | \$65      |
| with Garlic Parmesan Crostini                               |           |
| — <b>"Arancini" Mini Risotto Balls</b>                      | \$30      |
| Marinara Sauce                                              |           |
| — <b>Our Amazing Jumbo Stuffed Artichoke</b>                | \$16      |
| Bread Stuffing, Prosciutto, Mozzarella                      |           |
| — <b>Jerry's Artichoke Pie 9"</b> (serves 4-8)              | \$45      |
| Baked in a Tender Pie Crust with Parmigiano & Mozzarella    |           |
| — <b>Old Fashioned Zucchini Pie</b> (serves 10-12)          | \$35      |
| — <b>Spinach &amp; Provolone Stromboli</b>                  | \$35      |
| — <b>Antipasto Stromboli</b>                                | \$35      |
| — <b>Warm Caramel Brie &amp; Carr Crackers</b>              | \$65      |
| with Homemade Caramel and Pecans, Apples & Pears            |           |
| — <b>Growing Garden Crudite Board (GF)</b> (serves 8-10)    | \$75      |
| Spinach Artichoke Dip or Tomato Herb or Dani's Ranch        |           |
| — <b>Sicilian Stuffed Vinegar Peppers</b>                   | \$35      |
| Raisins, Pignoli, Honey                                     |           |
| — <b>HOT Stuffed Cherry Peppers</b>                         | \$30      |
| Meat and Breadcrumbs Stuffing                               |           |
| — <b>Easter Eggs</b>                                        | \$35      |
| Traditional Deviled Eggs in Pastel Colors                   |           |
| — <b>Southern Style Deviled Eggs (GF)</b>                   | \$30      |
| with Pickles, Pimento & Herbs                               |           |
| — <b>Mini Potato Latkes (GF)</b>                            | \$30      |
| with Pink Applesauce and Chive Crème                        |           |
| — <b>Stuffed Crimini Mushrooms</b>                          | \$30      |
| Prosciutto, Mozzarella, Marasala Cream                      |           |
| — <b>Sausage Stuffed Mushrooms</b>                          | \$30      |
| with Roasted Red Peppers, Spinach and Ricotta               |           |
| — <b>Grilled Tuscan Fig Pizza</b> (16 pieces)               | \$32      |
| Tuscan Fig, Prosciutto & Gorgonzola                         |           |
| — <b>Coconut Crusted Chicken/Shrimp</b>                     | \$35 / 40 |
| with Mango Aioli                                            |           |
| — <b>Pretzel Crusted Chicken</b>                            | \$30      |
| Honey Dijon                                                 |           |
| — <b>Grilled Lemon Basil Shrimp (GF)</b>                    | \$45      |
| Caper Parsley Salsa Crudo                                   |           |
| — <b>Petite Maryland Crabcakes</b>                          | \$42      |
| Roasted Red Pepper Remoulade                                |           |
| — <b>Grilled Baby New Zealand Lamb Chops</b>                | \$80      |
| Pomegranate Glaze, Cucumber Mint Raita (8 pieces)           |           |

## First Course

|                                                 |      |
|-------------------------------------------------|------|
| — <b>Italian Wedding Soup</b> (serves 6-8)      | \$20 |
| Escarole, Mini Meatballs, Acini de Pepe Pastina |      |
| — <b>Matzoh Ball Soup</b> (1 quart)             | \$20 |
| extra Extra Matzoh Ball 3 for \$10              |      |

|                                                                                                                                                |              |
|------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| — <b>Sunday Gravy</b> (1 quart)                                                                                                                | \$150        |
| 2 quarts Sunday Gravy, 12 Homemade Meatballs, 6 pieces of Sweet Italian Sausage, Braised Pork, Pork Neck Bones, Beef Braciola, 1 pound Ricotta |              |
| — <b>Homemade Meatballs</b> (per dozen)                                                                                                        | \$35         |
| — <b>Homemade Crepe Manicotti</b> (12 pieces)                                                                                                  | \$65         |
| Homemade Marinara Sauce, Romano Cheese & Basil                                                                                                 |              |
| — <b>Homemade Cheese Lasagna</b>                                                                                                               | \$55 / \$95  |
| — <b>Meat Lasagna</b>                                                                                                                          | \$65 / \$125 |
| — <b>Spring Vegetable Lasagna</b> (one size)                                                                                                   | \$75         |
| Butternut Squash Bechamel                                                                                                                      |              |
| — <b>Homemade Eggplant Rollantini</b> (per dozen)                                                                                              | \$55         |
| — <b>Wild Mushroom Ravioli</b> (24 pieces)                                                                                                     | \$95         |
| Asparagus, Fresh Peas, Shiitake Mushrooms, Roasted Tomatoes & Truffle Cream Sauce                                                              |              |
| — <b>Orrechiette Pasta</b>                                                                                                                     | \$70 / \$130 |
| Broccoli Rabe, Sweet Italian Sausage, White Beans, Garlic, Olive Oil, Romano Cheese Broth                                                      |              |

## Homemade Sauces

|                                                                 |      |
|-----------------------------------------------------------------|------|
| — <b>Marinara Sauce</b> *Don't Forget to order extra! (1 quart) | \$18 |
| — <b>Bolognese Sauce</b> (per quart)                            | \$22 |
| — <b>Vodka Sauce</b> with Prosciutto (per quart)                | \$22 |
| — <b>Pink Sauce</b> (per quart)                                 | \$20 |
| — <b>Horseradish Crème Sauce</b> (per pint)                     | \$15 |
| Delicious on all kinds of Meats                                 |      |
| — <b>Homemade Applesauce</b> (per pint)                         | \$16 |
| — <b>Cranberry-Mandarin Chutney</b> (per pint)                  | \$15 |
| — <b>Homemade Turkey Gravy</b> (per quart)                      | \$20 |

## Dinner Menu

|                                                                   |                       |
|-------------------------------------------------------------------|-----------------------|
| — <b>Stuffed Loin of Pork (GF)</b>                                | \$150 / \$270         |
| ½ Loin (Serves 6-8) -or- Whole Loin (10 & up)                     |                       |
| Your Choice of Stuffing...                                        |                       |
| ~Prunes, Apricots & Brandy                                        |                       |
| ~Spinach Prosciutto & Fontina Cheese                              |                       |
| — <b>Spiral Sliced Smoked Half Ham (GF)</b>                       | \$125                 |
| with Dijon Maple Glaze (one size: 7-8 lbs. serves 10-12)          |                       |
| — <b>Tia's Sliced &amp; Glazed Virginia Ham (GF)</b>              | \$50                  |
| Pineapple Rum & Brown Sugar (serves 4-6)                          |                       |
| — <b>Boneless Leg of Lamb</b> (serves 6-8)                        | \$150                 |
| Pistachio Mint Stuffing & Roasted Garlic Cream Sauce (serves 6-8) |                       |
| — <b>Tia's Homemade Brisket of Beef</b>                           | \$150                 |
| with Carrots, Onions & Natural Jus (one size: serves 10-12)       |                       |
| — <b>Braised Short Ribs of Beef Bourguignon</b>                   | \$120 / \$175 / \$325 |
| (Small serves 4-6, Medium serves 8-10, Large serves 12-18)        |                       |
| — <b>Sliced Fillet of Beef (GF)</b>                               | \$140 / 275           |
| Horseradish Crème (Half serves 4-6 / Whole serves 8-12)           |                       |
| — <b>Oven Ready Filet of Beef au Poive</b>                        | \$275                 |
| Brandy Peppercorn Cream Sauce                                     |                       |

|                                                                                                                                    |                     |
|------------------------------------------------------------------------------------------------------------------------------------|---------------------|
| — <b>Individual Wellingtons</b> (4 piece minimum)<br>~ Fillet of Beef, Wild Mushroom Duxelle, Roasted Shallot<br>Bordelaise Sauce  | \$39 (per guest)    |
| — ~ Salmon, Wild Mushroom Duxelle, Herbs, Asparagus,<br>Béarnaise Sauce                                                            | \$32 (per guest)    |
| — <b>Turkey Breast in Our Homemade Gravy</b><br>Small- serves 4-6<br>Large- serves 8-12                                            | \$55 / \$95         |
| — <b>Chicken Francais</b><br>Lemon, Butter, White Wine Sauce                                                                       | \$55 / \$75 / \$140 |
| — <b>Chicken Champagne</b><br>Grapes, Leeks & Cream & Tarragon                                                                     | \$75 / \$145        |
| — <b>Chicken Savoy (GF)</b><br>Roasted Chicken on the Bone, Garlic, Vinegar & Herbs                                                | \$70 / \$135        |
| — <b>Chicken Marbella</b><br>with Prunes, Olives, Capers & Sauce Agrodolce                                                         | \$75/ \$145         |
| — <b>Chicken Maria</b> (12 pieces)<br>Topped with Asparagus, Fresh Tomato, Fontina, Prosecco Cream                                 | \$60                |
| — <b>Chicken Rollantini</b> (1/2 tray /16 pieces )<br>rolled and stuffed with Prosciutto, Provolone Dolce<br>& Mushroom Wine Sauce | \$85 / \$160        |
| — <b>Drunken Chicken Parm</b> (serves 6-8 )<br>Vodka Sauce, Three Cheeses, Basil                                                   | \$65                |
| — <b>Eggplant "Meatballs" (V)</b> (1/2 tray)<br>Roma Pink Sauce, Fresh Basil                                                       | \$65                |
| — <b>Pacific Poached Salmon (GF)</b><br>Cucumber, Heirloom Tomato Salsa Fresca, Cucumber Yogurt Sauce                              | \$150/ (per side)   |

### *Elegant Side Dishes* (SMALL 4-6 / LARGE 8-12)

|                                                                                                          |             |
|----------------------------------------------------------------------------------------------------------|-------------|
| — <b>Caramelized Shallot Mashed Potatoes (GF)</b><br>Topped with Pan Fried Shallots                      | \$35 / \$55 |
| — <b>Tia's Truffled Potato Gratin (GF)</b><br>with Chevre Goat Cheese & Fresh Thyme                      | \$35 / \$55 |
| — <b>Italian Style Roasted Potatoes (GF)</b><br>Parsley, Olive Oil, Garlic & Romano                      | \$35 / \$55 |
| — <b>Low Carb Cauliflower &amp; Turnip Puree (GF)</b><br>with Chestnuts & Sage                           | \$35 / \$55 |
| — <b>Tia's Whipped Sweet Potato Casserole</b><br>Marshmallow Pecan Crust                                 | \$35 / \$55 |
| — <b>Bourbon Candied Brown Sugar Yams (GF)</b>                                                           | \$35 / \$55 |
| — <b>Tia's Famous Baked Macaroni &amp; Cheese</b><br>Cheddar-Asiago Crumb Crust                          | \$35 / \$55 |
| — <b>Spring Farro</b> ( serves 6-8 ) (GF)<br>Asparagus, Snap Peas, Edamame, Feta, Lemon & Olive Oil      | \$35        |
| — <b>Asparagus Parmigiano Gratiné</b>                                                                    | \$37 / \$60 |
| — <b>Grilled Asparagus (GF)</b><br>with Lemon Shallot Vinaigrette                                        | \$37 / \$60 |
| — <b>Zucchini, Squash, Tomato Gratin (GF)</b><br>With Parmigiano Cheese                                  | \$35/ \$55  |
| — <b>Grilled Vegetables (GF)</b><br>Romanesco Sauce & Nut-Free Basil Pesto                               | \$35/ \$75  |
| — <b>Broccoli Rabe (GF)</b><br>Brown Garlic & Olive Oil                                                  | \$35 / \$55 |
| — <b>Oven Roasted Baby Carrots (GF)</b><br>with Dill Butter                                              | \$35 / \$55 |
| — <b>Spinach-Gruyere Souffle (GF)</b><br>Pecorino Crust                                                  | \$35 / \$55 |
| — <b>Petite Pois (GF)</b><br>Pancetta, Tomato, Red Onions, Fresh Mint & Oregano                          | \$35 / \$55 |
| — <b>String Beans</b><br>with Toasted Hazelnuts and Browned Butter                                       | \$35 / \$55 |
| — <b>Sicilian Cauliflower</b><br>with Golden Raisins, Pignoli Nuts, Oreganata Crumbs<br>& White Balsamic | \$35 / \$55 |

|                                                                                   |             |
|-----------------------------------------------------------------------------------|-------------|
| — <b>Spring Roasted Vegetable Medley (GF)</b><br>with Tarragon Butter             | \$35 / \$55 |
| — <b>Wild Rice &amp; Vegetable Pilaf (GF)</b><br>with Dried Cranberries           | \$35/ \$55  |
| — <b>Stuffed Tomatoes</b> (Serves 6)<br>with Cheddar Cheese & Herbed Bread Crumbs | \$35        |

### *Specialty Salads* (SERVES: 6-8 / \$60 10-14 / \$75 16-20 / \$99)

|                                                                                                                                                          |  |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| — <b>Prosciutto Pear Salad</b><br>Bibb Lettuce, Pears, Gorgonzola Dolce, Candied Pecans, Lavender Sea<br>Salt, Truffle Honey, 25 year Aged Balsamic      |  |
| — <b>Strawberry Spinach Salad (Vegan)</b><br>Endive, Radicchio, Sliced Almonds, Quinoa, Fresh Basil, Strawberry<br>Poppy Dressing                        |  |
| — <b>Spring Wedge</b><br>Baby Romaine, Tomato, Radishes, Snap Peas, Egg, Pt. Reyes Bleu,<br>Focaccia Croutons, Ranch, Applewood Bacon, Dani's Herb Ranch |  |
| — <b>Beets &amp; Arugula</b><br>Red & Golden Beets, Citrus, Fennel, Goat Cheese, Pistachios, Tarragon,<br>Blood Orange Vinaigrette                       |  |

### *Signature Desserts*

|                                                                                                                                                                                         |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| — <b>Tia's Homemade Italian Ricotta Cheesecake</b><br>*AN ITALIAN TRADITION ( pie -or- 9" Deep Dish )<br>featuring Sambuca Scented Ricotta Cheese with<br>Chocolate Chips on the Bottom | \$40 / \$75 |
| — <b>Old Fashioned Ice Box</b><br>Chocolate Pudding, Banana, Graham Crackers,<br>& Whipped Cream                                                                                        | \$45        |
| — <b>Patty's Perfect Carrot Cake</b> (serves 4-6)<br>Cream Cheese Pecan Frosting                                                                                                        | \$25        |
| — <b>Strawberry Rhubarb Brioche Bread Pudding</b><br>Almond Crunch<br>Amaretto Crème Anglais ( serves 4 / serves 8-10 )                                                                 | \$25 / \$50 |
| — <b>Peach &amp; Berry Crisp</b>                                                                                                                                                        | \$45        |
| — <b>"Real" Coconut Cream Pie</b> (serves 8-10)<br>Coconut Pudding, Whipped Cream, Toasted Flaked Coconut                                                                               | \$55        |
| — <b>Key Lime Pie</b> (serves 8-10)<br>Pistachio Graham Crust                                                                                                                           | \$55        |
| — <b>Jelly Bean Cupcakes</b> (4 cupcakes)<br>Confetti-Vanilla Cake, Vanilla Frosting                                                                                                    | \$20        |
| — <b>Chocolate Dipped Coconut Macaroons</b> (1/2 pound)                                                                                                                                 | \$25        |
| — <b>The BEST Italian Knot Around Cookies</b> (per dozen)<br>with Anisette Glaze                                                                                                        | \$25        |

### *Easter Brunch*

|                                                                                                       |          |
|-------------------------------------------------------------------------------------------------------|----------|
| <b>Homemade Frittatas</b>                                                                             |          |
| — Spinach, Roasted Red Pepper & Feta                                                                  | \$40     |
| — Sausage, Pepper, Onion, Potato & Provolone                                                          | \$40     |
| — Smoked Salmon, Asparagus, Boursin & Brie                                                            | \$50     |
| <b>Homemade Quiche</b>                                                                                |          |
| — Mushroom, Leeks, Goat Cheese & White Truffle                                                        | \$45     |
| — Broccoli, Cheddar & Scallion                                                                        | \$45     |
| — Classic Quiche Lorraine with Bacon, Gruyere & Chives                                                | \$45     |
| — <b>Lemon Poppy Loaf</b> (7")<br>Buttermilk Lemon Glaze                                              | \$15     |
| — <b>Strawberry Rhubarb Scones</b>                                                                    | \$16 / 4 |
| — <b>Tropical Fruit Salad</b> ( serves 4-6 )<br>Berries, Fresh Mint, Toasted Coconut, Yogurt Dressing | \$25     |
| — <b>Cinnamon French Toast Baguettes</b><br>Berries, Vanilla Bean Maple Syrup (per dozen)             | \$25     |
| — <b>Roasted Rosemary Home Fries</b> (serves 4-6)<br>with Peppers, Onions & Fresh Herbs               | \$30     |
| — <b>Smoked Salmon Plate</b> (serves 4-6)<br>homemade Vegetable Cream Cheese                          | \$60     |

