



## EASTER MENU 2018

Pick up Sat 3-31 9am-2pm      Order by noon Mon 3-26

Colossal Lemon Garlic Shrimp/Aioli OR Steamed Shrimp/Cocktail Sauce  
Small Tray serves 12-16 \$95.00 / Large Tray serves 24-30 \$160.00

### SALAD

Baby Spinach with Blueberries, Chevre, Toasted Almonds  
and Champagne Vinaigrette  
Spring Greens, Strawberries, Bleu Cheese, Balsamic Vinaigrette  
\$4.95 per serving

### SOUP

Spring Pea & Asparagus Soup \$13.00/qt      Champagne Scallop Soup \$20.00/qt

### ENTREES

Bourbon Glazed Ham (6-8 oz) \$9.95 each  
Lump Crab Cake w Caper Cornichon Sauce \$12.50 ea  
Cornish Game Hens with Peach Glaze \$12.50 ea  
Leg of Lamb Madeira Demi-Glace \$15.00 ea  
Pan Seared Salmon with Sweet Chili Sauce \$11.50 ea  
Dry Aged Tenderloin of Beef Truffle Demi-Glace \$16.00 ea

### ACCOMPANIMENTS

Pineapple Bread Soufflé 2-4 servings \$12.00 6-8 servings \$20.00 8-12 servings 28.00  
Baked Corn Pudding 2-4 servings \$12.00 6-8 servings \$20.00 8-12 servings \$28.00  
Company Potatoes 6-8 servings \$20.00 8-12 servings \$40.00  
Twice Baked Potatoes w Gruyere, Chives, Sour cream \$4.50 each  
Green Beans Almondine Grilled Asparagus Roasted Brussel Sprouts \$4.00 per serving

### DESSERTS

9" Fresh Blueberry Cheesecake \$32.00 Chocolate Peanut Butter Eggs \$2.50 ea/\$30.00doz  
Baby Carrot Cake with Cream Cheese Swirl \$4.95 each Easter Cookies \$14.00 /doz  
Fresh Fruit Tart with Lemon Cream Cheese Filling & Fresh Fruit \$32.00  
Key Lime Tart with House made Whipped Cream \$22.00