

CHICKS IN A BLANKET ... Chicken hot dogs wrapped in puffed pastry ... 2.50 EA and served with mustard dipping sauce.

MUFFULETTA DEVILED EGGS ... Made with olive relish and topped \dots 2.50 EA with sautéed salami. GF

CREAMY CUCUMBER SALAD ... Made with fresh lemon juice, garlic, . . . 4.25 PP sour cream and spices. $VG\ GF$

TRADITIONAL CUCUMBER SALAD ... Cucumbers, red onion, olive . . 2.99 PP oil, apple cider vinegar, dill, salt and pepper. V GF

EGG SALAD CROSTINI ... Egg salad served with French bread crostini. . . 3.99 PP $_{VG}$

EASTER TEA SANDWICHES ... Tomato tea sandwiches with spiced 5.99 PP cream cheese and pickled red onion, cucumber lemon & pimento cheese tea sandwiches. (3 per person) VG

WARM CRAB ARTICHOKE DIP ... Served with garlic baquettes..... 5.99 PP

HUMMUS TRIO ... Lemon oregano hummus, pesto hummus and red bell ... 4.99 PP hummus. Served with warm pita bread. VG

EASTER VEGGIE CRUDITE ... Served with assorted fresh veggies and . . . 4.99 PP French onion dip. Garnished with herbs and flowers. VG GF (Vegan dip on request).

CLUB COCKTAIL SANDWICHES ... Club cocktail sandwiches with ... 6.99 PP cheddar, ham, turkey, romaine, tomato and spices on assorted breads. Condiments on the side. (2 per person)

SPINACH STRAWBERRY SIDE SALAD ... Fresh spinach leaves, 5.99 PP fresh sliced strawberries, sliced almonds, toasted sesame seeds, poppy seeds and raspberry vinaigrette on the side. V GF

EASTER CHARCUTERIE CUP ... Filled with assorted meats, cheeses, . . 4.99 EA relish, grapes, tomatoes, Easter skewer and served with crackers GF without the crackers (include some vegetarian upon request).

SPINACH ARTICHOKE TARTS ... Yummy tart with puffed pastry. 3.99 EA dough. VG



LEMON OREGANO TURKEY BREAST ... Made with fresh lemon, ... 16.99 PP oregano, spices and served with herbed rice, herbed buttered carrots & green beans, cornbread and butter. GF without roll.

SWEET & SAVORY EASTER HAM ... Sliced ham with a delicious 15.99 PP sweet and savory glaze. Served with roasted potatoes, green beans tossed with baby carrots, soft rolls and butter. GF without the roll.

BALSAMIC PORK ROAST WITH APPLES ... Roasted with honey, ... 15.99 PP balsamic glaze, thyme and apples. Served with herbed rice (or roasted potatoes), green bean/carrot/roasted red bell medley, soft rolls and butter. GF without the roll.

LEMON OREGANO CHICKEN ... Light chicken breast and some.... 12.99 PP dark meat made with fresh lemon and spices, served with herbed rice, house green beans, rolls and butter. GF without roll.

HERBED CHICKEN ROAST ... Roasted with potatoes, carrots, 12.99 PP onions. Served with buttered corn with roasted red bells, house green beans and cornbread with butter. GF without the cornbread.

CREAMY SPINACH MUSHROOM CHICKEN ... Chicken breast . . . 15.99 PP and 25% leg quarters topped with a creamy spinach mushroom sauce. Served with herbed rice, broccoli/cauliflower/carrot medley, garlic bread. GF without the bread.

VEGAN/VEGETARIAN ENTRÉES

CARROT TART WITH RICOTTA & FETA ... Served with 14.99 PP asparagus and roasted potatoes. VG GF

POTATOES AU GRATIN ... Creamy parmesan potatoes au gratin 14.99 PP served with English peas, baby carrots and a roll. VG GF without the roll.

BUTTERNUT SQUASH STUFFED ROASTED BELLS 14.99 PP Roasted bells stuffed with butternut squash, sautéed onions and spices. Served with broccoli, cauliflower, carrots and a house salad with vegan dressing on the side. V GF

ROASTED WHOLE BEET ... Whole roasted beet with spices and 16.99 PP pepper flakes, sautéed butternut squash tossed with vegan pasta and red bells, and broccoli/cauliflower/carrots. V

SPLIT PEA SOUP & SALAD ... Split pea soup with veggies. Served 12.99 PP with side salad with vegan dressing on the side, garlic bread. V GF without the garlic bread.



EASTER APPETIZER BRUNCH ... Mini quiche assorted (artichoke, . . . 19.99 PP bacon and Lorraine), assorted Danish, roasted beet & orange salad, roasted potato wedges, egg salad & ham salad Naan crostini, fresh fruit skewers.

FAVORITE EASTER BRUNCH ... Lox and bagels spread with capers, . . 24.99 PP sliced egg, pickles, cream cheese, bagels, capers, sliced cucumbers and red onion. Chili qhilaquiles verdes, roasted whole carrots and red onions with almonds, cucumber radish salad, berry honey yogurt parfaits, tortilla chips, salsa, mini cream puffs with sugar & cinnamon.

SPRING EASTER BRUNCH ... Asparagus frittata squares with egg 19.99 PP and feta, roasted strawberry brie quiche, cherry bourbon glazed ham, pimento cheese deviled eggs, cranberry chicken salad mini sandwiches, banana pudding mini cups, assorted muffins.

TEA SANDWICHES EASTER BRUNCH ... Assorted tea 16.99 PP sandwiches including lemon cucumber, herbed egg salad, and turkey salad, fresh fruit skewers, assorted vegetarian mini quiche, potato chips, pickles and fresh assorted cookies. Danish.

SIDES

DRINKS

LEMON MINT PUNCH GALLON Made with fresh lemon and 13.99 EA fresh mint.
STRAWBERRY LEMONADE GALLON 12.99 EA
EASTER PUNCH Strawberry, pineapple punch 12.99 EA
PEACH TEA SWEET GALLON12.99 EA
BUCKET FILLED WITH ICE AND A SCOOP Serves 10-15 8.00 EA
STYROFOAM CUPS 12 OZ
ECO FRIENDLY COLD CUPS