

EDIBLE EASTER

APPETIZERS



Easter Deviled Eggs Assortment

A variety of colored eggs filled with deviled egg filling. We use water based food quality dyes. Super fun to eat! Includes vegetarian, salami topped eggs, and turkey-bacon topped eggs. Served in individual cups. 2.99 ea.



Mini Quiche

Homemade mini quiche assorted including bacon, sausage, vegetarian. GF upon request. 3.99 ea



Creamy Cucumber Salad

Made with fresh lemon juice, garlic, sour cream and spices. VG GF 4.25 pp



Fresh Cucumber Salad

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



Easter Charcuterie Cup

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



Easter Charcuterie Tray

With assorted cheeses, cured meats, fresh veggies including rainbow carrots, nuts, jellies and jams, breads and crackers, Easter candies and snacks. Garnished with fresh flowers. 9.99 pp



Spring Tea Sandwiches

Variety of three! Spiced cream cheese with cranberry chutney, cucumber dill lemon & curried egg salad tea sandwiches. (3 per person) VG 5.99 pp



Spring Crudites & Deviled Eggs

Assorted fresh veggies with dips and deviled eggs. Dips include French dressing and Ranch dip. Garnished with herbs and flowers. VG GF 6.99 pp

ENTRÉES

Standard Styrofoam plates and cutlery included upon request.

Lemon Oregano Turkey Breast

Made with fresh lemon, oregano & spices and served with herbed rice, herbed buttered carrots with green peas, cornbread and butter. GF without roll. 18.99 pp

Sweet & Sour Easter Ham

Sliced ham with a delicious sweet and sour pineapple glaze. Served with roasted potatoes, green beans tossed with baby carrots, soft rolls and butter. GF without the roll. 15.99 pp

Balsamic Pork Roast with Apples

Roasted with honey, 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. 18.99 pp

Apricot Beef Roast

Beef roast with a lightly sweet apricot sauce with garlic and ginger. Served with herbed lemon rice, asparagus, rainbow carrots and garlic bread. 24.99 pp

Lemon Oregano Chicken

Light roasted chicken with fresh lemon, oregano and spices, served with herbed rice, house green beans, rolls and butter. GF without roll. 15.99 pp

Herbed Chicken Roast

Roasted with potatoes, carrots, onions. Served with buttered corn with roasted red bells, house green beans and cornbread with butter. GF without the cornbread. 14.99 pp

Creamy Spinach Mushroom Chicken

Chicken breast 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. 18.99 pp

Lemon Butter Salmon Filet

Lent friendly salmon filet with herbed rice, broccoli cauliflower carrot medley, garlic bread. 22.99 PP

Tuna Salad Sandwich

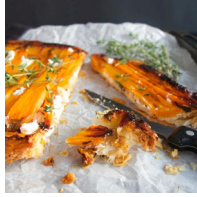
Lent friendly fresh tuna salad with apples on croissant. Served with fresh fruit cup, potato chips and pickle. 14.99 PP

Tuna Salad Entrée Salad

Lent friendly fresh entrée salad with romaine, greens, tomatoes, cucumber, carrot, colored bells and topped with lemon pepper tuna. Served with oil and vinegar on the side. 15.99 PP



VEGAN/VEGETARIAN ENTRÉES



Carrot Tart with Ricotta & Feta

Puffed pastry tart with roasted carrots, herbs and spices. Served with asparagus and roasted potatoes. VG GF 15.99 pp



Twice Baked Sweet Potato

Roasted and stuffed with sweet potato mash & butter. Topped with queso fresco cheese, fresh chives and roasted cherry tomatoes. Comes with diced avocado and pickled jalapenos on the side. Served with black beans and a side salad with oil & apple cider vinegar. 15.99 pp



Potatoes Au Gratin

Creamy Parmesan potatoes au gratin served with English peas & baby carrots, garden salad with vegan balsamic vinaigrette on the side and vegan wheat toast. VG GF without the toast. 16.99 pp



Butternut Squash Stuffed Roasted Bells

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 14.99 pp



Roasted Whole Beet

Whole roasted beet with spices and pepper flakes & roasted carrots. Served with vegan pasta and broccoli/cauliflower/carrots. V 16.99 pp



Split Pea Soup & Salad

Split pea soup with veggies. Served with side salad with vegan dressing on the side, garlic bread. V GF without the garlic bread. 12.99 pp



BRUNCH

Easter Appetizer Brunch

Mini quiche assorted (turkey-bacon, ham and vegetarian) assorted mini Danish, Easter charcuterie skewers with assorted meats/cheese/relish, turkey cranberry crostini with fresh basil, mini honey berry yogurt parfaits, French toast sticks with maple syrup. 19.99 pp

Spring Brunch

Ham salad, turkey salad, fresh carrot/cilantro salad all served with garlic crostini and gourmet crackers. Split pea soup, tomato basil soup, colored deviled eggs, muffins, scones, mini eclairs and cream puffs. 20.99 pp

The Great Egg-Scape Brunch

Sweet n sour pineapple ham, scrambled eggs, rosemary roasted potatoes, French onion goat cheese puffed pastry squares, fresh fruit skewers, assorted danish, mini cheesecakes. 22.99 pp

Bunny Bash Brunch

Assorted tea sandwiches including lemon cucumber, Southern egg salad, and pimento cheese. Roast beef tortilla pinwheels, fruit skewers, carrot, cilantro salad, assorted vegetarian mini quiche, potato chips, pickles and fresh assorted cookies and fudge brownie bites. 19.99 PP



SIDES

Roasted Carrot Salad

Romaine, arugula, roasted carrots, cranberries, feta cheese and sliced almonds. With Ranch and an apple cider vinaigrette on the side. 6.99 pp

Asparagus

V GF 8.99 pp

Sautéed Brussel Sprouts

V GF 7.99 pp

Creamy Parmesan Potatoes Au Gratin

Sliced potatoes baked au gratin with cream, garlic and Parmesan. VG GF 8.99 pp

Roasted Potatoes and Peppers

Roasted Potatoes tossed with sautéed onions and colored bells. V GF 3.99 pp

Corn & Potato Salad

Chilled potato salad with corn, onion, spices and apple cider vinegar. V GF 3.99 pp

Baked Mac & Cheese

Homemade mac and cheese topped with garlic breading. VG 4.99 pp

DESSERTS

Lemon Cake Trifle Cup

Cake cup with layers of lemon cake, lemon pudding and whipped cream. 4.99 Ea

Lemon Mascarpone Cake

Layers of lemon cake with lemon cream frosting. 7.99 PP

Praline Pecan New York Cheese Cake Slice

8.99 ea

Easter Jello Salad

Yellow and pink Jello salad cups with fruit, cottage cheese, whipped cream and marshmallows. 4.99 pp

Easter Fudge Brownies

Topped with crushed Easter sprinkles. VG 3.99 ea

Easter Cupcakes

Vanilla and Chocolate cupcakes with Easter decor. VG 3.99 ea

Easter Candy Bowl

Assorted Easter candies 6.99 PP

Key Lime Pie

Sweet and tangy. VG (Requires 48 hour notice). 7.99 pp



Easter Candy Charcuterie Tray

Assorted candies and cookies in fun Easter presentation. 12.99 pp

DRINKS

Easter Punch Gallon

Strawberry, pineapple punch. 13.99 EA
– Add cups and ice if needed.

Gallon Fancy - Dessert Pear or Peach Tea. Watermelon or dragon fruit lemonade

Add cups and ice if needed. 13.99 ea

Hot Wassail Tea Box

European style mulled tea with apple juice, orange juice, lemon, cinnamon, cloves and ginger. Each box comes with 12 cups. 29.00 ea

Cinnamon Coffee Box

Coffee brewed with cinnamon sticks. Comes with creamers, sugars, sweetness, stir sticks and 12 Styrofoam cups. 26.00 ea

Hot Coffee Box

Fresh brewed coffee, creamer cups, sugars, sweeteners, stir sticks and 12 Styrofoam cups. 26.00 ea

Hot Tea Box

Includes hot water box, assorted tea bags on the side, fresh cut lemons, sugars, sweeteners, stir stick and 12 Styrofoam cups. 26.00 ea

– Add 1.5 oz honey cups for \$1.25 ea.

Bucket Filled with Ice and a Scoop

Serves 10-15 8.00 ea

Styrofoam cups 12 oz

0.20 ea

Eco Friendly Cold Cups

0.35 ea

