

HAPPY EASTER

Easter Dinner

Feeds 8-10

\$550.00

2 Dozen Traditional Deviled Eggs
prepared without gluten, dairy, and nuts

Apricot Glazed Ham with Maple Mustard (on the side)
prepared without gluten, dairy, and nuts

Herb Roasted Organic Statler Chicken with Artichoke and Olive Compote
prepared without gluten, dairy, and nuts

Creamy Potato Gratin with Asiago and Parmesan
prepared without gluten and nuts

Trio of Spring Peas Sauteed with Pancetta
prepared without gluten and nuts

Roasted Heirloom Carrots with Honey Glaze
prepared without gluten and nuts

Crisp Green Salad
with Asparagus, Goat Cheese, French Breakfast Radish,
Ciabatta Croutons, and Bright Citrus Vinaigrette
prepared without nuts

Buttermilk-Chive Biscuits with Butter Balls
prepared without nuts

3 dozen of Chef Selection of Mini Dessert
to include Tarts, Bars, and Cookies
prepared without nuts

Easter Brunch

Feeds 8-10

\$375.00

Asparagus Quiche with Vermont Goat Cheese, Meyer Lemon and Dill
prepared without nuts

Monte Cristo with Powdered Sugar (on the side)
prepared without nuts

Tater Tot Breakfast Casserole
Eggs, Sour Cream, Cheddar Cheese, Scallions, and Pimento Peppers
prepared without gluten, dairy, and nuts

2 Dozen Deviled Eggs topped with Candied Bacon
prepared without gluten and nuts

1 Dozen Assorted Scones with House made Marmalade
prepared without nuts

Butter Pecan Sticky Buns

Tropical Fruit Salad with Berries
vegan and prepared without gluten and nuts

Individual Carrot Cake Trifle
prepared without nuts

2 Dozen of Chef Section of Dessert Bars and Cookies
prepared without nuts