

Spring

Menu



Hors d'oeuvres

Spring Pea & Ricotta Crostini
Lemon Zest & Mint - \$3 ea

French Onion Baked Brie
Toasted Baguette Slices - \$21

Mini Quiche - \$2 ea
Broccoli & Cheddar
Ham & Gruyere
Mushroom & Goat Cheese

Lamb Meatballs
Mint Yogurt Sauce - \$2 ea

Deviled Egg - \$2 ea
Classic
Smoked Salmon
Truffle Chive

Shrimp & Avocado
Endive Boats - \$3 ea

Spring Vegetable Tartlets
Leeks, Asparagus
& Goat Cheese - \$2 ea

Mini Chicken Salad Croissants
Tarragon & Grapes - \$4 ea

Sides

(Half Pan - Serves 8-10)

Roasted Carrots
Turmeric & Cumin - \$60

Spring Vegetables
Asparagus, Peas, Cherry Tomatoes
& Herbs - \$60

Garlic Mashed Potatoes - \$60

Scalloped Potatoes - \$75

Macaroni & Cheese - \$75

***Please Order at Least
72 Hours In Advance***

Soups & Salads

Spring Greens Salad
Mixed Greens, Strawberries, Candied Pecans,
& Goat Cheese with Champagne vinaigrette - \$7 pp

Spring Wedge
Wedge Salad, Apple, Walnut,
& Blue Cheese, with Herb Lemon Ranch - \$7 pp

Creamy Asparagus Soup - \$15 qt

Italian Wedding Soup - \$15 qt

Entrees

Honey Glazed Ham
Whole Grain Mustard - \$14 pp

Champagne Chicken
Cream Sauce with Mushrooms & Scallions - \$15 pp

Brown Sugar Glazed Salmon - \$17 pp

Jumbo Lump Crab Cakes
Lemon Aioli - \$30 pp

Garlic & Rosemary Roasted Lamb
Mint Chimichurri - \$30 pp

Herb Roasted Beef Tenderloin
Horseradish Cream & Caramelized Onions - \$30 pp

Desserts

Mini Lemon Tarts & Mixed Berry Tarts - \$2 each

Cherry or Blueberry Pie - \$45

Carrot Cake
Cream Cheese Frosting
- \$45 7" - \$70 10"

Ricotta Citrus Cheesecake - \$50

Apple Cobbler
Fresh Whipped Cream
- \$75 Half Pan

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