



### Easter Entertaining

The following menu items are available for pick up on Saturday April 20. Please place orders no later than Friday April 12. The café will be closed on Easter Sunday.

#### Presentation Stations

##### **Seasonal Fruit Display**

pineapple, pomegranate, blood orange,  
grapes, figs, apricots, & cherries

\$36 *small tray (serves 10-15)*

##### **Jumbo Shrimp Cocktail**

\*cocktail sauce and lemon wedges

\$8.00 *per person (minimum 10 guests)*

##### **Pastry Encrusted Brie**

stuffed with Raspberry Preserves

\*crostini, flatbreads, crackers

\$75.00

##### **Roasted Vegetable and Cheese Frittata**

\$36 (*serves 6*) / \$72 (*serves 12*)

##### **Cheese Board**

chef's selection of: wedges of Stilton,  
Vermont cheddar, brie, boursin, port salut,  
Parmigginao Reggiano, pecorino,  
aged gouda, jarlsberg

\*garnished with dried fruits and nuts

\*Crostini, crackers, flatbreads

\$75 *serves (10-15 guests)*

##### **Farm Harvest Crudite**

cauliflower, broccoli florets, topped baby  
carrots, fennel, tri-color sweet bell peppers,  
asparagus, celery, radishes, cucumber, and  
cherry tomatoes spinach dip & hummus

\$60 (*10-15 guests*)

#### Bite-Size Hors d'oeuvres

##### **Sesame Crusted Soy Marinated Chicken Skewer drizzled with Thai Peanut Sauce**

\$14/dozen

##### **Spiked Scallops Wrapped in Bacon**

\$24/dozen

##### **Classic Bite Size Crab Cakes with Chipotle Aioli**

\$18/dozen

##### **Grilled Baby Lamb Chops drizzled with Balsamic Reduction**

\$24/ eight\_ \$48/ sixteen

## Main Fare

### **Herb-Roasted Beef Tenderloin**

with a Raspberry Chianti Reduction Sauce, Sweet Onion Relish, Horseradish Cream

Served with Soft Brioche Rolls

\$180 (serves 10-15 guests)

### **Rosemary Roasted Side of Salmon**

served whole over tender field greens with chive aioli, roasted corn chutney

lemon wedges, cucumbers, capers, onions

Ala Carte \$170 *serves approximately 12-15 people*

### **3 oz Pan-Seared Crab Cakes**

Served with chipotle aioli

\$48 per dozen

## Sides

### **Herb Crusted Mac-n-Cheese**

\$36 for a half hotel pan

### **Maple Whipped Sweet Potatoes**

\$7.00/lb

### **Roasted Garlic Mashed Golden Potatoes**

\$7.00/lb\_

### **Roasted Haricot Vert**

\$7.00/lb

### **Roasted Sweet Potato Salad**

lightly dressed with honey-Dijon vinaigrette

tossed with roasted red peppers and scallions

\$6.50/lb

### **Roasted Vegetable Orzo Salad**

\$6.50/ lb

### **Cookies & Bite Size Bars**

chocolate chip, peanut butter cup, oatmeal raisin

lemon squares, brownie bites and pecan bars

\$75.00

*(tray to serve 15)*