

SPRING HOLIDAY MENU

EASTER & PASSOVER

PASSOVER: PLACE YOUR ORDER BY FRIDAY APRIL 11TH 2014

PICKUP MONDAY APRIL 14TH 2014

EASTER: PLACE YOUR ORDER BY THURSDAY APRIL 17TH 2014

PICKUP SATURDAY APRIL 19TH 2014



136 Wall Street, Huntington 631.385.8500

HORS D'OEUVRES

<i>French Brie en Croute with Fresh Blueberries & Almonds and Homemade Toasts.....</i>	<i>\$49.95 (1 Kilo: Serves 15-25)</i>
<i>Cold Antipasto Platter.....</i>	<i>\$65.95 Small (Serves 10-15)..... \$85.95 Large (Serves 15-25)</i>
<i>Bread Bowl with Assorted Cheeses, Fresh Vegetables, & Spinach Dip.....</i>	<i>\$65.95 Small (Serves 10-15)..... \$85.95 Large (Serves 15-25)</i>
<i>Fresh Vegetable Crudité Basket with Buttermilk Dip.....</i>	<i>\$45.95 Small (Serves 10-15)..... \$55.95 Large (Serves 15-25)</i>
<i>Assorted Cheese Platter with Grapes, Strawberries, & Crackers.....</i>	<i>\$65.95 Small (Serves 10-15)..... \$85.95 Large (Serves 15-25)</i>
<i>Seven-Layer Mexican Dip with Tricolor Tortilla Chips.....</i>	<i>\$38.50 (Serves 10-15)</i>
<i>Chick Pea Dip with Homemade Pita Toasts.....</i>	<i>\$30.50 (Serves 10-15)</i>
<i>Colossal Shrimp Cocktail.....</i>	<i>\$25.95 Dozen</i>
<i>Mini Filet Mignons Wrapped in Bacon.....</i>	<i>\$21.95 Dozen</i>
<i>Yukon Gold Potato Pancakes with apple cranberry sauce.....</i>	<i>\$17.95 Dozen</i>
<i>Mini Lump Crab Cakes with Traditional Tartar Sauce.....</i>	<i>\$20.95 Dozen</i>
<i>Spinach & Three Cheese Stuffed Mushrooms.....</i>	<i>\$19.95 Dozen</i>
<i>Brie Purses with Apricot Chutney & Caramelized Walnuts.....</i>	<i>\$19.95 Dozen</i>
<i>Asparagus Wrapped with Provolone & Prosciutto.....</i>	<i>\$19.95 Dozen</i>
<i>Coconut Shrimp with Apricot Mustard.....</i>	<i>\$20.95 Dozen</i>
<i>Dijon Crusted Baby Lamb Chops.....</i>	<i>\$35.95 Dozen</i>
<i>Mini Spanakopita.....</i>	<i>\$19.95 Dozen</i>

SOUPS priced by whole quart only; each serves 3-4 people

<i>Cream of Asparagus.....</i>	<i>\$8.99 Quart</i>
<i>Escarole & White Bean Soup (NO DAIRY).....</i>	<i>\$8.99 Quart</i>
<i>Sweet Potato & Pear Soup (NO DAIRY).....</i>	<i>\$8.99 Quart</i>

SALADS priced per portion

<i>Mesclun Greens with Roasted Pears, Toasted Walnuts, Dried Cranberries, & Balsamic-Gorgonzola Vinaigrette.....</i>	<i>\$4.99</i>
<i>Hearts of Romaine with Fresh Strawberries, Caramelized Onions, Sliced Almonds, with a Creamy Poppy Seed Dressing.....</i>	<i>\$4.99</i>
<i>Tricolor Salad – Radicchio, Arugula, and Endive with Shaved Parmesan & Pomegranate Vinaigrette.....</i>	<i>\$4.99</i>

ENTRÉES priced by raw weight, unless marked otherwise

<i>Whole Beef Wellington with Wild Mushroom or Merlot Sauce.....</i>	<i>\$195.00 Serves 12</i>
<i>Roast Filet Mignon with Pinot Noir Sauce.....</i>	<i>\$195.00 Serves 12</i>
<i>Pepper Crusted Black Angus Eye Round with Wild Mushroom Sauce (5-6 lbs: Serves 6-8).....</i>	<i>\$12.99 lb (Raw Wt.)</i>
<i>Mediterranean Baked Salmon with Tomatoes, Red Onion, & Dill Sauce.....</i>	<i>\$14.99 Per Portion</i>
<i>Roasted Boneless Leg of Lamb with Rosemary & Garlic with Chateau Sauce (6-8 lbs: Serves 8-10).....</i>	<i>\$15.95 lb (Raw Wt.)</i>
<i>Honey Baked Spiral Sliced Ham with Apricot Mustard Sauce.....</i>	<i>\$8.99 lb (Raw Wt.)</i>
<i>Whole Ham (13-17 lbs): Serves 18-20; Half Ham (7-10 lbs): Serves 8-10</i>	
<i>Roasted Frenched Rack of Lamb with Chateau Sauce (8 Bone: Serves 2-3).....</i>	<i>\$25.95 Per Rack</i>
<i>Fresh Roasted Maryland Turkey with Giblet Sauce (Call for Sizes).....</i>	<i>\$6.59 lb (Raw Wt.)</i>
<i>Chicken Cordon Bleu with White Wine Sauce.....</i>	<i>\$12.95 Per Portion</i>
<i>Lemon & Rosemary Whole Roasted Chicken (Bell & Evans 4 lbs: Serves 4).....</i>	<i>\$6.59 lb (Raw Wt.)</i>
<i>Braised Beef Brisket (Sliced, 4 lb Minimum).....</i>	<i>\$17.95 lb(Raw Wt.)</i>

ACCOMPANIMENTS priced by whole pound only

<i>Fresh Asparagus with Butter & Herbs.....</i>	<i>\$9.99 lb</i>	<i>New Potatoes with Garlic & Herbs.....</i>	<i>\$3.99 Per Portion</i>
<i>Mushrooms Bordelaise.....</i>	<i>\$8.99 lb</i>	<i>Whipped Sweet Potatoes.....</i>	<i>\$7.99 lb</i>
<i>Green Beans with Walnuts & Herbs.....</i>	<i>\$8.99 lb</i>	<i>Twice Baked Potatoes with Cheddar.....</i>	<i>\$4.99 Each</i>
<i>Roasted Potatoes, Carrots & Fennel.....</i>	<i>\$9.99 lb</i>	<i>Yukon Gold Mashed Potatoes.....</i>	<i>\$7.99 lb</i>
<i>Sautéed Snow Peas with Shaved Carrots.....</i>	<i>\$9.99 lb</i>	<i>White & Wild Rice Pilaf.....</i>	<i>\$8.99 lb</i>
<i>Julienned Zucchini, Yellow Squash & Red Pepper.....</i>	<i>\$7.99 lb</i>	<i>Purée of Butternut Squash.....</i>	<i>\$8.99 lb</i>
<i>Homemade Creamed Spinach.....</i>	<i>\$8.99lb</i>	<i>Baby Green Beans with Leeks and Bacon.....</i>	<i>\$9.99 lb</i>
<i>Sautéed Escarole with White Beans Oil & Garlic.....</i>	<i>\$ 8.99lb</i>	<i>Broccoli, Cauliflower and Carrot Medley.....</i>	<i>\$7.99 lb</i>

DESSERTS

<i>Fresh Fruit Platter with Raspberry Sauce.....</i>	<i>\$39.50 Small</i>	<i>Key Lime Tart.....</i>	<i>\$35.50</i>
<i>.....</i>	<i>\$59.50 Large</i>	<i>Fresh Fruit Tart.....</i>	<i>\$35.50</i>
<i>White & Chocolate Mousse Cake.....</i>	<i>\$42.50</i>	<i>Cannoli Cake.....</i>	<i>\$45.00</i>
<i>Raspberry Crumb Cheese Cake.....</i>	<i>\$42.50</i>	<i>Yellow Cake with Chocolate Chips, Cannoli Cream & Whipped Cream Icing</i>	
<i>Blueberry Bread Pudding with Vanilla Cream Sauce</i>		<i>Easter Egg Cake.....</i>	<i>\$45.00</i>
<i>..... \$9.00 Individual.....</i>	<i>\$35.50 Half Pan</i>	<i>Yellow Sponge Cake with Chocolate Mousse Filling & Chocolate Fudge Icing</i>	
<i>Lemon Bread Pudding with Raspberry Sauce</i>		<i>Basket of Flowers Cake.....</i>	<i>\$45.00</i>
<i>..... \$9.00 Individual.....</i>	<i>\$35.50 Half Pan</i>	<i>Chocolate Cake with Chocolate Mousse & Buttercream Icing</i>	
		<i>3-D Bunny or Chick Cupcakes.....</i>	<i>\$5.00</i>

FRESH BAKERY ROLLS priced by whole dozen only

<i>Semolina Rolls, Multigrain Rolls, Cranberry Nut Rolls, or an Assortment.....</i>	<i>8.99 Dozen</i>
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There is no price minimum for orders – You can order your favorite side dish or your entire meal!