



# SPRING HOLIDAY MENU

Easter is Sunday, April 4, 2021

(To Be Picked Up on Saturday, April 3, 9am- 5pm)

Passover is Saturday, March 27, 2021

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(631) 385-8500

## HORS D'OEUVRES

Brie en Croute with Raspberry, Toasted Almonds and Homemade Toasts.....	\$65.95 (serves 15-25)
Crudit� Basket with Fresh Vegetables and Spinach Dip.....	\$45.95 Small (Serves 10-15)....\$55.95 Large (Serves 15-25)
Assorted Cheese Platter with Grapes & Strawberries.....	\$69.99 Small (Serves 10-15)....\$89.99 Large (Serves 15-25)
Seven Layer Mexican Dip with Tricolor Tortilla Chips.....	\$38.50 (Serves 10-15)
Greek Seven Layer Dip with Homemade Pita Chips.....	\$38.50 (Serves 10-15)
Chick Pea Dip with Homemade Pita Toasts.....	\$35.50 (Serves 10-15)
Colossal Shrimp Cocktail.....	\$30.95 Dozen
Mini Lump Crab Cakes with Traditional Tartar Sauce.....	\$25.95 Dozen
Mini Spanakopita.....	\$23.95 Dozen
Brie en Filo with Raspberry .....	\$23.95 Dozen
Asparagus Wrapped with Provolone & Prosciutto.....	\$23.95 Dozen
Grilled Baby Lamb Chops with Tzatziki.....	\$48.95 Dozen

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

Cream of Asparagus.....	\$9.99 Quart
Vegetable Orzo.....	\$9.99 Quart

## SALADS priced per portion

Tricolor Salad with Radicchio, Arugula, and Endive with Shaved Parmesan & Red Wine Vinaigrette.....	\$4.99
Mesclun Greens with Roasted Pears, Toasted Walnuts, Dried Cranberries, & Balsamic Gorgonzola Vinaigrette.....	\$4.99

## ENTR ES priced by raw weight, unless marked otherwise

Grilled Butterflied Leg of Lamb with Merlot Sauce.....	\$16.95lb (raw weight)
Pepper Crusted Filet Mignon with Merlot Sauce.....	\$215.00 (serves 12)
Black Angus Eye Round with Wild Mushroom Sauce (5-6 lbs: serves 6-8).....	\$12.99 lb. (raw weight)
Roasted Boneless Leg of Lamb with Rosemary & Garlic & Merlot Sauce (6-8 lbs: serves 8-10)....	\$16.95 lb. (raw weight)
Honey Baked Spiral Sliced Ham with Apricot Mustard Sauce Half Ham (7-10 lbs: serves 8-10).....	\$8.99 lb. (raw weight)
Roasted Frenched Rack of Lamb with Chateau Sauce (8 bone: serves 2-3).....	\$29.95 per rack
Lemon & Rosemary Whole Roasted Chicken (Bell & Evans 4 lbs: serves 4).....	\$6.99 lb. (raw weight)

## ACCOMPANIMENTS priced by whole pound only

Fresh Asparagus with Butter & Herbs.....	\$9.99 lb.	New Potatoes with Garlic & Herbs.....	\$9.99 lb.
Green Beans with Almonds & Herbs.....	\$9.99 lb.	Twice Baked Potatoes with Cheddar.....	\$5.99 each
Baby Green Beans with Shaved Carrots.....	\$9.99 lb.	Yukon Gold Mashed Potatoes.....	\$9.99 lb.
Broccoli, Cauliflower and Carrot Medley.....	\$9.99 lb.	White & Wild Rice Pilaf .....	\$9.99 lb.
Merlot Sauce.....	\$10.99 qt.	Saut�ed Spring Mushrooms.....	\$9.99 lb.

## DESSERTS

Fresh Fruit Platter with Raspberry Sauce.....	\$45.50 Small	Easter Egg Cake.....	\$55.00
.....	\$65.50 Large	Yellow Sponge Cake with Mousse Filling & Chocolate Fudge Icing	
Traditional Seven Layer Cake.....	\$35.00	Basket of Flowers Cake.....	\$50.00
New York Style Cheese Cake.....	\$38.00	Chocolate Cake with Chocolate Mousse & Buttercream Icing	
Boston Cream Pie.....	\$38.00	Bunny or Chick Cupcakes.....	\$6.50 Each

## FRESH BAKERY ROLLS priced by whole dozen only

Multigrain Rolls, Cranberry Walnut Rolls, Ciabatta Rolls.....	\$9.99 Dozen
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