



SPRING HOLIDAY MENU

Easter is Sunday, April 17, 2022
 (To Be Picked Up on Saturday, April 16, 9am- 5pm)
 Passover is Friday, April 15, 2022
 TheCulinaryStudio1@gmail.com
 (631) 385-8500

HORS D'OEUVRES

- Brie en Croute with Raspberry, Toasted Almonds and Homemade Toasts.....\$68.99 (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.....\$27.95 Dozen
- Mini Spanakopita.....\$23.95 Dozen
- Brie en Filo with Raspberry\$24.95 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

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| Fresh Asparagus with Butter & Herbs.....\$10.99 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.....\$10.99 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.....\$11.99 qt. | Saut ed Spring Mushrooms.....\$10.99 lb. |

VEGAN OPTIONS

Hors d'Oeuvres

Spinach and Artichoke Dip: with toasted pita or gluten free option, carrots and celery sticks.....\$27.00

Accompaniments

Lemon Garlic Asparagus (Gluten-Free).....\$10.99 lb.

Individual Entrees

Broccoli, Leek and Cheese Quiche.....\$10.99

Mushroom and Pea Risotto (Gluten-Free).....\$10.99

Dessert

Blueberry Crumb Cake.....\$5.00

Chocolate Chip Crumb Cake (Gluten-Free).....\$5.00

DESSERTS

- Fresh Fruit Platter with Raspberry Sauce.....\$45.50 Small
-\$65.50 Large
- Traditional Seven Layer Cake.....\$40.00
- New York Style Cheese Cake.....\$40.00
- Boston Cream Pie.....\$40.00

Easter Egg Cake.....\$55.00

Yellow Sponge Cake with Mousse Filling & Chocolate Fudge Icing

Basket of Flowers Cake.....\$55.00

Chocolate Cake with Chocolate Mousse & Buttercream Icing

Bunny or Chick Cupcakes.....\$8.00 Each

FRESH BAKERY ROLLS priced by whole dozen only

- Multigrain Rolls, Cranberry Walnut Rolls, Ciabatta Rolls.....\$10.99 Dozen

