

Please send your Passover orders to amanda@pembertonfarms.com 2 days in advance of your pick up date so that our kitchen has time to prepare. Our Passover menu will run from April 5th-April 13th.

GF - Gluten Free V - Vegan DF - Dairy Free

Matzo Ball Soup (DF) \$6 per person

Latkes (2)(DF) \$3 per person

Potato pancakes with sour cream & apple sauce

Arugula Salad (GF) \$8 per person Lox & fresh mozzarella

Beet Salad (V) \$5 per person

Red Wine Braised Brisket (DF) \$20 per person Orange glaze, carrots, onions & radishes

Chili & Citrus Braised Short Ribs (DF) \$30 per person Red roasted potatoes

Poached Lemon Dill Salmon (GF, DF) \$25 per person Red roasted potatoes, cauliflower

Asparagus (GF, V) \$5 per person

Roasted Butternut Squash (GF, V) \$5 per person

Roasted Mushroom & Quinoa Risotto (GF, V) \$14 per person

Flourless Chocolate Cake (GF) \$7 per person





Please send your Passover cheese orders to hunter@pembertonfarms.com 2 days in advance of your pick up date so that our team has time to prepare.

Challah bread will be available in our bakery starting March 25th. Grab a freshly baked large loaf for \$7 or small loaf for \$5.

Matzoh-Friendly Cheese Plate

Our mongers love matzoh, so they've chosen their favorite Kosher-for-Passover cheeses that pair perfectly with the crisp crunch of unleavened bread. Featuring selections from The Cheese Guy, whose careful sourcing takes him all over the country and world to find palate-pleasing, consciously-made, certified Kosher cheeses. All accounterments are Kosher for Passover, too!

\$70 for 4 - \$125 for 8 - custom sizes available

Custom Cheese & Charcuterie Boards

Our mongers are always available to consult with you about the custom cheese board of your dreams. We LOVE a custom theme and relish the opportunity to create your one-of-a-kind platters, so bring us your inspiration and we'll facilitate it in fromage!

From \$12/per person, 4 person minimum



EASTER MENU

Please send your Easter orders to amanda@pembertonfarms.com by Friday,

April 7th so that our kitchen has time to prepare.

Hot Cross Buns will be available in our bakery Easter weekend only! Grab a freshly baked 4 pack for \$4.00

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Fruit Arrangement \$5 per person

Melon & pineapple, sliced & artfully arranged, garnished with fresh berries & grapes (GF, V)

House-Cured Salmon \$12 per person Honey mustard sauce (GF, DF)

Individual Quiche (GF) \$6.50 per person
Whole Quiche \$24 Serves 6-8

Choice of asparagus, bacon & blue cheese; spinach, tomato & feta; ham & cheddar; broccoli, caramelized onion & montery jack

Assorted Breakfast Pastries \$4 per person

Croissants, danishes, coffee and tea breads, other freshly baked pastries

May contain nuts

Spring Crudite Board \$8.00 per person White bean & pea dip (GF, V)

Carrot Cake \$5.00 per person

Contains: Dairy, Egg, Gluten *Nut Free*

EASTER MENU

Please send your cheese orders to hunter@pembertonfarms.com by Friday,

April 7th so that our team has time to prepare.

Spring Cheese Spread

Celebrate renewal and rebirth with our favorite seasonal cheeses! This bountiful board features a smattering of soft, fresh, and crowd-pleasing cheeses that capture the sun in their curds- think honeyed Vermont chèvres, small-format Piedmontese farmers' cheeses, tiny French wheels with herbs and flowers, and more delightful harbingers of spring. Complete with accounterments and crackers.

\$70 for 4 - \$125 for 8 - custom sizes available

Easy Entertaining Cheese & Charcuterie Board

This epic selection of fan favorite cheeses and cured meats is designed for maximum elegance and minimum effort whenever you entertain. Feed four or forty with monger favorite go-to picks from all over the world guaranteed to please the pickiest eaters at your party!

\$60 for 4 - \$110 for 8 - custom sizes available

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