



Easter Holiday Delivery Menu

Hors d'oeuvres:

- Asparagus Prosciutto Roll - Grilled Asparagus, Aged Prosciutto, Balsamic Glaze - \$7
- Avocado Crostini – Chef's Avocado, Heirloom Tomatoes, Balsamic Glaze - \$6
- Caprice Skewers - Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze - \$5
- Chili Lime Shrimp - Shrimp, Chef's Chili, Fresh Lime - \$7
- Salmon Chive Bites – Cucumber, Smoked Salmon, Chive Tzatziki Yogurt - \$6
- Stuffed Mushrooms – Assortment of Quattro Formaggio, Sausage and Mediterranean - \$8

Stationary Landscapes:

- Charcuterie Display - Imported Soppresata, Prosciutto, Pepperoni, Mixed Olives, Danish Blue Cheese, Fresh Mozzarella, Sharp Provolone and Sharp Cheddar. Finished with Jams and Assorted Crackers - \$12
- Crudité Hummus Cups – Fresh Seasonal Garden Veggies joined with Chef's Roasted Red Pepper Hummus - \$6
- Shrimp Cocktail - Jumbo U-10 Shrimp, Chef's Cocktail Sauce - \$7 Per Shrimp

Main:

- Citrus Salmon – Filet of Salmon dressed in Citrus Remoulade - \$16
- Filet Tenderloin - Homemade Horseradish Sauce - \$30
- Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic - \$15
- Honey Glazed Spiral Ham - Honey Brown Sugar Glaze - \$16
- Italian Herb Chicken - Italian Herb Marinated Grilled Chicken - \$15
- Baked Ziti - Homemade Pasta, Napoli sauce, Italian cheese - \$12
- Lasagna - Handmade Lasagna Noodles, Braised Short Rib, Tomato Sauce - \$14
- Meatballs - Veal, Pork & Beef Mixture Joined with Italian Herbs Simmered in Tomato Sauce - \$10
- Stuffed Shells - Pasta Shell Stuffed with Ricotta, Mozzarella and Reggiano, Napoli Sauce - \$10

Sides

- Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream - \$6
- Green Bean Medley - Roasted Green Beans, Roasted Peppers & Almonds - \$6
- Grilled Vegetables - Garlic and Oil Tossed Vegetables - \$6
- Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley - \$6
- Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest - \$6
- Roasted Brussel Sprouts - Oven Roasted Brussels Sprouts and Radish, Pancetta, Garlic & Oil - \$7
- Roasted Cauliflower - Oven Roasted in Garlic & Oil - \$6
- Scalloped Potatoes - Thinly Sliced Russet Potatoes, Creamy Three Cheese Sauce - \$7
- Twice Baked Potato - Yukon Potatoes, Stuffed with a Blend of Potato & Cheese - \$6
- Wild Rice - Ancient Grains, Heirloom Tomatoes and Wild Mushroom Mix - \$6

Dessert

- Assortment of Homemade Desserts: Cannoli, Brownies, and Chocolate Covered Strawberries – \$10

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FREE delivery within 30 miles!