

goddess

AND GROCER

easter catering menu

BRUNCH serves 8-10

BREAKFAST PASTRIES 35 EA

a basket filled with hot cross buns, mini croissants, muffins, Danish & scones

FRITTATAS 45 EA

choose from breakfast, meat lovers, Spanish, vegetarian, Mexican or Italian

APPLE BOURBON FRENCH TOAST 45 EA

brioche soaked in egg, vanilla and bourbon, baked and served with caramel apple sauce

FRESH FRUIT AND BERRIES 45 EA

seasonal sliced fruit displayed on a wicker tray and garnished with the freshest berries in season

SMOKED SALMON PLATTER 75 EA

the finest smoked salmon served with freshly baked bagels, cream cheese, shaved red onion, tomatoes and capers presented on a wicker tray

BREAKFAST BREADS 16 EA

house made banana bread with lemon icing or zucchini bread with cranberries and walnuts

SOUR CREAM COFFEE CAKE 20 EA

with cinnamon strussel

APPETIZERS

ARTISANAL CHEESE BOARD 75 EA

selection of artisanal domestic and international cheese with crackers, breads, relish, chutney, dried fruit and nuts. *(serves 10-12)*

DEVILED EGGS 12 DZ

choose from classic, southwest or smoked salmon

GRILLED BABY LAMB CHOPS 42 DZ

with mint sauce

GOAT CHEESE TARTS 24 DZ

caramelized red onion and rosemary

SALADS serves 8-10

VEGGIE CHOPPED SALAD 35 EA

romaine, grape tomatoes, avocado, garbanzo beans, cucumber, radish, broccoli, carrots, roasted corn and Goddess dressing.

SPRING PASTA SALAD 45 EA

bowtie pasta, shrimp, peas, corn, red peppers, grape tomatoes and creamy lemon dressing

POTATO SALAD 30 EA

yukon gold potatoes, green onions, diced pickles and hard cooked egg in a light mustard dressing

KALE SALAD 45 EA

fresh cut kale, roasted tomatoes, golden raisins, parmesan and white balsamic dressing

MAIN COURSES

BEEF TENDERLOIN 32 LB

roasted mushrooms, onions and a port wine reduction

AMISH ROASTED CHICKEN 25 EA

whole chicken marinated in herbs and white wine served with roasted potatoes, peas and shallots (serves 2-3)

ROASTED RACK OF LAMB 32 LB

rack of lamb with an herb and mustard crust served with red wine sauce

SPIRAL CUT COUNTRY HAM 90 EA

glazed with maple brown sugar reduction and garnished with grilled pineapple (15-17 lbs)

SIDES by the pound

YUKON GOLD MASHED POTATOES with garlic and parmesan	8.50 LB
HERB ROASTED POTATOES	7.50 LB
GREEN BEANS with heirloom carrot medley	9.50 LB
GRILLED ASPARAGUS with roasted cherry tomato	12.50 LB
BRUSSELS SPROUTS with hazelnuts and cranberries	9.50 LB
ASSORTED DINNER ROLLS with butter	6 for 7.50

DESSERTS

EASTER CUPCAKES large vanilla, chocolate and red velvet cupcakes with pastel colored frosting and spring decorations	6 for 21
EASTER COOKIES beautifully hand decorated butter cookies	4 EA

WHOLE CAKES

STRAWBERRY LEMON CAKE layers of white cake, strawberry jam, lemon curd and vanilla custard covered with strawberry buttercream and decorated with strawberry and lemon swirls	8" (serves 12): 45 10" (serves 16): 65
COCONUT CREAM CAKE layers of white cake and vanilla custard with coconut, covered in buttercream with coconut shavings and housemade "peeps"	

WINES

SANTOME PROSECCO dry and refreshing, great with a variety of foods or in mimosas, pair with our famous fresh-squeezed orange juice (6.50 qt)	14
GRUET ROSE BRUT festive pink bubbles but still dry and food friendly	18
CASALONE BRACHETTO slightly sweet, lightly sparkling red stands up to sugar glazed hams and chocolate bunnies	16
GRAND TRAVERSE WHOLE CLUSTER RIESLING fruity yet on the drier side, complements salty ham and casseroles	15
LEESE-FITCH PINOT NOIR fruity but serious crowd pleaser that pairs well with white and red meats alike	12
EDMUND ST. JOHN BONE-JOLLY a lighter beaujolais style perfect for brunch foods and daytime enjoyment	24

**THE EASTER MENU IS AVAILABLE THROUGH
SUNDAY, APRIL 5TH**

All catering orders must be placed 48 hours in advance
to place an order please call 773-292-7100 or email catering@goddessandgrocer.com

- a credit card is required to secure all orders
- delivery is available for an extra charge
- heating instructions will be included
- please allow 48 hours for your order to be filled
- we try to pack items in containers suitable for an oven or microwave,
but we suggest transferring microwavable items
to a microwave safe container before heating