

Sides

(By the pound)

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| GARLIC MASHED POTATOES | 7.50 |
| HERB ROASTED POTATOES | 6.50 |
| GREEN BEANS WITH HAZELNUTS & LEMON | 9.50 |
| STEAMED VEGETABLE MEDLEY | 9.50 |
| GRILLED ASPARAGUS WITH TRUFFLE OIL | 11.50 |
| CARROTS WITH MINT AND HONEY | 6.50 |
| ASSORTED ROLLS | 6/4.00 |

Desserts

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| EASTER BASKET a delicious holiday collection for the whole family includes decorated sugar cookies, mini cupcakes, brownies, housemade “peeps” and holiday candy | |
| SMALL (SERVES 8-10) | 55.00 |
| LARGE (SERVES 12-15) | 75.00 |
| SPRING DECORATED CUPCAKES vanilla, chocolate and red velvet cupcakes with pastel colored frosting and spring decorations | 6/21.00 |
| HAND DECORATED COOKIES beautifully hand decorated butter cookies | 3.95 EA |

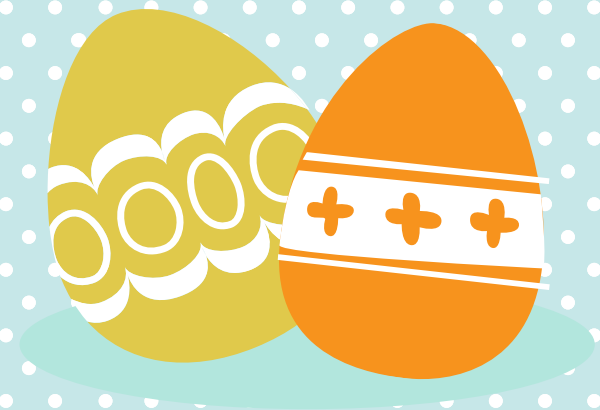
Whole Cakes

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| 8” (SERVES 12) | 45.00 |
| 10” LARGE (SERVES 16) | 65.00 |
| RED VELVET CAKE a luscious 8 layer cake with vanilla cream cheese frosting | |
| 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 | |
| COCONUT CREAM CAKE layers of white cake and vanilla custard with coconut, covered in buttercream with coconut shavings and housemade “peeps” | |
| TRIPLE CHOCOLATE MOUSSE CAKE layers of chocolate cake and chocolate mousse with chocolate buttercream frosting and chocolate shavings | |



Easter

CATERING MENU



Brunch

(Serves 8-10)

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| BREAKFAST PASTRIES a basket filled with hot cross buns, mini croissants, muffins, danish & scones | 55.00 |
| FRITTATAS <i>Italian style</i> with parmesan, salami, prosciutto, asparagus, onions, bell peppers, roasted tomatoes and zucchini <i>American style</i> with bacon, corn, pork sausage, mushrooms and broccoli with cheddar and swiss | 45.00 |
| FRENCH TOAST BANANAS FOSTER brioche soaked in egg, vanilla, cream and milk, baked and served with bananas in a caramel sauce and creme anglaise | 45.00 |
| FRESH FRUIT AND BERRIES seasonal sliced fruit displayed on a wicker tray and garnished with the freshest berries in season | 45.00 |
| SMOKED SALMON PLATTER the finest smoked salmon served with fresh baked bagels, cream cheese, shaved red onion, tomatoes and capers presented on a wicker tray | 75.00 |

Appetizers

(Serves 8-10)

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| EASTER PLATTER devilled eggs, gruyere puffs, roasted vegetables tarts, dates filled with cream cheese and wrapped in bacon and smoked salmon on potato pancakes | 75.00 |
| BAKED BRIE stuffed with brandied apricots, figs and spiced pecans, baked in puff pastry and served with crackers | 45.00 |
| ARTISANAL CHEESE BOARD a selection of artisanal domestic and international cheeses arranged on a wicker tray with crackers, breads, relishes and chutneys, dried fruit and nuts | 75.00 |
| <i>(By the dozen)</i> | |
| DEVILLED EGGS | 9.00 |
| GRILLED BABY LAMP CHOPS WITH MINT JELLY | 36.00 |
| ROASTED VEGETABLE TARTS | 24.00 |
| HAND DYED EGGS | 18.00 |

Salads

(Serves 8-10)

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| HOUSE SALAD spring greens with grape tomatoes, carrots, radishes and balsamic vinaigrette | 35.00 |
| SPRING PASTA SALAD butterfly pasta with shrimp, peas, corn, red peppers, grape tomatoes and creamy lemon dressing | 45.00 |
| POTATO SALAD yukon gold potatoes mixed with green onions, diced pickles, and hard cooked egg in a light mustard dressing | 30.00 |

Main Course

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| BEEF TENDERLOIN with wild mushroom and onions, and a port wine reduction | 29.50 LB |
| SPRIAL CUT COUNTRY HAM glazed with pineapple juice and garnished with grilled pineapple (5-6 lbs) | 55.00 EA |
| SALMON EN CROUTE fillet of salmon with sauteed shallots and mushrooms wrapped in puff pastry and baked until golden | 12.50 EA |
| AMISH ROAST CHICKEN whole chicken marinated in herbs and white wine served with roasted potatoes, peas and shallots (serves 2-3) | 25.00 EA |
| SPRING LAMB roast leg of spring lamb with a rosemary and mustard crust, mint jelly and gravy | 18.50 LB |

The Easter menu is available
Thursday, April 1 to Sunday, April 4

To place an order please

call 773 292 7100 | fax 773 292 7117 | catering@goddessandgrocer.com

www.goddessandgrocer.com