

# Spring & Holiday Catering 2023



Please place orders by noon, Monday April 3rd for pickup  
no later than 4pm Saturday, April 8<sup>th</sup> for Easter. We're closed Easter Sunday.

Quarts feed 3-4; trays are 10" x 12" and feed 8-10

Please call 845.915.3088 to pre-order. Orders must be prepaid.

## Homemade Starters

### Smoked Salmon Platter *Samaki smoked*

*salmon, capers, dill, chopped shallots, chopped egg, sour cream, baguette; \$125 (18" platter)*

**Vegan Hummus Duo** *Variety of fresh veg, carrot & beetroot hummus \$55 (16" platter)*

**Cocktail Meatballs** – *beef & pork, homemade Concord grape glaze; ready to reheat; \$45/30*

**Korean Fried Chicken Wings** – *ginger, garlic, soy, sesame, gochujang pepper paste; \$50/40*

**Mini Crab Cakes** - *Our crab cakes made into cocktail party size – trayed and ready to cook. Served with malt vinegar aioli; \$70/24*

**Salmon & Shrimp Balls** – *fresh salmon, shrimp, scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg, ready to reheat; \$70/30*

**Deviled Eggs** - *Made with Colman's English Mustard \$38/40 pc*

**Vegetarian Chopped Liver** – *lentils, onions, walnuts, rough puree; gf ingredients, \$12/pint*

**Asian Chicken Meatballs** – *ground chicken, ginger, garlic, soy, sesame, onion, bit of bread crumb; honey/soy glaze; \$45/30*

**Buttermilk Fried Chicken Strips** - *Made with GF rice flour. Buttermilk-brined boneless/skinless chicken & homemade ranch dressing; \$40/tray*

**Maryland Crab Dip** *Crab meat, cream cheese, parm cheese, scallions, Old Bay; \$15 per pint*

**Spinach Dip** *Creamy spinach, spices, cream cheese, veg; \$13 per pint*

### Homemade Soup & Stews Quarts

- *Carrot Ginger (vegan/GF) \$14*
- *Vegan Chickpea Barley & Mushroom \$14*
- *Cream of Crab \$20*
- *Vegan Soup of the Day \$14*



## Homemade Sides

**Garlic Mashed Potatoes:** *russets, roasted garlic, cream, butter, spices - \$11 per quart; vegetarian*

**Potato & Onion Kugel:** *Savory pan of shredded russets, shallots, leeks and onion, herbs and spices \$28 per tray (vegetarian)*

**Roasted Brussels Sprouts:** *w/balsamic glaze; - \$18 per quart; vegan*

**Apple & Citrus Glazed Carrots** *Orange and apple cider reduction, herbs; \$26 per pan*

**Chicken Gravy:** *pan-drippings, nip of bourbon & house stock - \$9 per quart*

**5-Cheese Mac & Cheese:** *Homemade bechamel cheese sauce (contains nutmeg), gemelli pasta - \$40 per tray - add bacon +\$10, add mushrooms +\$4, add chicken & spicy pimiento cheese +\$14*

**Potato & Cheese Pierogies:** *(about 40), with sautéed onions, butter & seasonings - \$52 per tray; vegetarian*

**Creamed Spinach:** *w/cream, parmesan cheese, spices - \$17 per quart; vegetarian, contains nutmeg*

**Molded Raspberry Pineapple Salad:** *with diced pineapple, raspberries, cream cheese, sour cream, gelatin, fresh berries and cream, 2-quart mold, \$30*

**Potatoes au Gratin:** *russets, gruyere cheese, cream, herbs & spices; \$40 per pan*

**Roasted Asparagus** *lemon-Dijon sauce \$25 per pan*

## Sandwich Platters

**Mini Croissant Tray:** *24 mini croissant sandwiches: 8 tuna salad, 8 chicken salad, and 8 herbed egg salad, fresh leaf lettuce - \$75/tray*

**Tea Sandwiches:** *40 tea sandwiches made on our homemade bread –Tomato, Basil & Mozzarella on Sourdough Country White, Ham & Swiss on Rye with mustard, Chicken Salad on Granary with vinaigrette, dressed with fresh leafy greens - \$115*



## Cold Mains

### Carved Turkey Breast Platter

Hand-carved slices of tender, oven-roasted turkey with homemade gravy. Fully cooked, served at room temperature or reheated  
Serves 12-14, \$145

### Carved Boneless Smoked Ham Platter

Hand-carved slices of smoked ham; Fully cooked, ready to serve at room temperature or reheated; 6 lb/\$65; 8 lb/\$85

### Grilled Lemon-Garlic Chicken Breasts

House-brined boneless, skinless breasts of ABF chicken, grilled and ready to reheat.  
Serves 10-12, \$85

### Everything Bagel Salmon Fillet

Side of North Atlantic salmon fillet, skinned, trimmed, seasoned, cooked to medium, served at room temperature or reheated; \$125

## Hot Mains (ready to reheat)

**Brisket in Gravy** – tender house-braised beef brisket, sliced and served with beef gravy; 6#, \$120

**Black Bean Veggie Bowl** - Vegan blend of farro, spinach, scallions, carrot, shredded Brussels, black beans, salsa verde ; \$62 per pan

**Happy Seth Bowl** (GF)- vegan, crispy tofu, rice, quinoa, zhug hot sauce, veg, sesame, cilantro, peanut sauce; \$72, vegan

**Kielbasa & Pierogies** – smoked kielbasa, sauerkraut, a dozen pierogies, mustard duo; \$48 per tray

## Mains Ready-to Cook

**Pork Roast** Boneless pork loin, butterflied, rubbed with rosemary & roasted garlic, housemade rub, tied, ready to cook; full loin (avg 8 lb raw wt), \$95; half, \$49

**Boneless Leg of Lamb** Domestic lamb, boned, seasoned, tied, ready to cook; average weight 6.5#; with mint jam \$130

## Homemade Desserts

**Belgian Chocolate-Dipped Coconut Macaroons**  
\$32 per dozen

**Double Layer Coconut Cake:** Coconut-almond cake with buttercream & coconut icing \$35

**Double Layer Carrot Cake:** Walnuts, carrots, raisins, cream cheese icing \$42

**NY Cheesecake:** With choice of homemade strawberry or caramel sauce \$52

**Belgian Chocolate Mousse Pie:** Oreo cookie crust, fresh whipped cream \$45

**Brownies, Blondies & Berries:** Homemade Belgian chocolate brownies, walnut blondies and beautiful berries to share \$58

**Tea Breads \$21**

*Cranberry Orange or Lemon Poppy*



**Your Name:**

**Phone number:**

**Pickup Date:**

**Pickup Time:**

**Today's Date:**

