



Spring & Holiday Catering 2026

Please place orders by noon, Monday March 30th for pickup

no later than 4pm Saturday, April 4^h for Easter. We're closed Easter Sunday.

Quarts feed 3-4; 1/2 pans and trays are 10" x 12" and feed 8-10; full pans are 10"x24" and feed 15-20

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

Homemade Desserts

Chocolate-Dipped Coconut Macaroons

\$35 per dozen, GF

Double Layer Coconut Cake: Coconut-almond cake layered with buttercream & coconut icing and nicely decorated; \$38

Layered Carrot Cake: Nicely decorated double-layer carrot cake studded with walnuts & raisins, cream cheese icing \$45

NY Cheesecake: Dense, cheesy authentic homemade cheesecake made with cream cheese & sour cream; with choice of homemade strawberry or caramel sauce (pint) \$60

Chocolate Mousse Pie: Rich, thick chocolate mousse - semi-sweet chocolate, cream - in an oreo cookie crust with a pint of fresh whipped cream \$45

Brownies, Blondies & Berries: Homemade Chocolate Brownies, Pecan Blondies, beautiful berries; \$58

Tea Breads \$24

Chai-Spiced or Lemon-Lavender

Breakfast/Brunch

Continental Breakfast Basics

Freshly baked muffins, scones, croissants, Danish & tea breads

Small \$32 serves up to 10, Large \$54 serves up to 20

Piper's Buttermilk Pancake Batter

\$9 per quart

1/2 pint of homemade caramel butter \$9

Smoked Salmon Platter

Samaki smoked salmon with pickled shallots, chopped egg, herbed cream cheese, capers

\$130 Feeds up to 15

Frittata

Oven-baked omelet with GF ingredients; choice of Tomato, Spinach & Feta; Mushroom & Cheddar; or Ham, Cheddar & Leek

\$40 10"X12" tray, feeds up to 12

Quiche Lorraine

Bacon, leeks, Gruyere cheese & eggs, pastry shell

\$28 10" Feeds up to 8

Bircher Muesli

Raw oats & barley flakes soaked in milk and cider, with cream, shredded apples, honey

\$18 per quart Feeds up to 4

Homemade Starters

Jumbo Wings – Dry-rubbed, cured and twice-fried, -

Plain, Buffalo, Garlic-Parm, Ginger-Soy or BBQ – please pick one flavor per order.

50 wings \$59/100 wings \$100

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

Pierogies & Onions \$54 Pan-fried potato & cheese pierogies, sautéed in butter & onions; about 40; tray

Sticky Sesame Chickpeas \$46

warm chickpeas in a sweet & tangy sauce with sesame seeds & scallions; vegan; tray

Vegetarian Chopped Liver pint \$14

lentils, onions, walnuts, egg, rough puree, nice option for vegetarians on crudites or charcuterie boards; gf

Spicy Buffalo Chicken Dip pint \$14

cream cheese, cheddar, blue cheese and romano, shredded chicken, our buffalo sauce; ready to eat or heat

Chicken/Bacon/Ranch Dip pint \$14

cheese, crispy bacon, shredded poached chicken, our ranch; ready to eat

Maryland Crab Dip pint \$18

cream cheese, sour cream, Old Bay seasoning, scallions, bit of sherry, blue crab meat, lemon juice; ready to eat or heat

Clam Dip pint \$16

cream cheese, mayo, scallions, chopped clams, garlic, lemon juice; ready to eat or heat

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 - 24 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 greens - \$58

Hoagie Box - Turkey Club, Italian Market,

Yinzer Hoagies - cut into quarters, side of homemade pickles; 32 pieces \$120



Homemade Sides

Garlic Mashed Potatoes: russets, roasted garlic, cream, butter, spices - \$12 per quart; vegetarian

Herb & Citrus Glazed Carrots Orange and apple cider reduction, herbs; \$32 per tray, approx. 2 ½ pounds

5-Cheese Mac & Cheese: Our bechamel cheese sauce, cavatappi pasta - \$40 per tray

Potato & Cheese Pierogies: (about 40), with sautéed onions, butter & seasonings - \$54 per tray; vegetarian

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

Scalloped Potatoes: russets, cheddar cheese, cream, herbs & spices; \$15 per quart

Mains – ready to reheat

Carved Turkey Breast Platter

Hand-carved slices of tender, oven-roasted turkey fully cooked; Serves 12-14, 6 lb/\$120, full pan

Carved Boneless Smoked Ham Platter

Hand-carved slices of smoked ham; Fully cooked, ready to serve at room temperature or warmed; 6 lb/\$72, full pan

Grilled Lemon-Garlic Chicken Breasts

House-brined boneless, skinless breasts of ABF chicken grilled and ready to reheat.

Serves 10-12, \$85, full pan

Poached Salmon Fillet

Side of North Atlantic salmon fillet (3-4 lb), skinned, trimmed, nicely seasoned, cooked to medium and chilled; with dill cream sauce served at room temperature or reheated; \$145, full pan

Vegan Black Bean Veggie Bowl - blend of farro, spinach, scallions, carrot, Nappa/Kale, black beans, salsa verde; \$42 (½) pan

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

Pâté de Campagne – Homemade ham loaf (house-ground pork, ham, bit of leek, carrot & parsley, milk & breadcrumbs, herbs & seasonings) formed into a 3# loaf & baked, ready to slice and serve at room temp as charcuterie or to be reheated as a main dish, \$45/loaf

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

Your Name:

Phone number:

Pickup Date:

Pickup Time:

Today's Date:

