

Spring Catering 2022



Please place orders at least two days in advance. Availability is limited during holidays.

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 Sides

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

Potato & Onion Kugel: shredded russets and onions, eggs and egg whites, spiugces - \$26 per tray; vegetarian

Roasted Brussels Sprouts: caramelized sprouts, spices, balsamic vinaigrette - \$18 per quart; vegan, g/f

Spice Roasted Carrots: Paprika, nutmeg, salt and garlic \$26 per tray; vegan, g/f

Cranberry Chutney - made with whole cranberries, brown sugar, spices - \$10 per pint; vegan, g/f

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

5-Cheese Mac & Cheese: Homemade bechamel cheese sauce, gemelli pasta - \$38 per tray; vegetarian, contains nutmeg

Potato & Cheese Pierogies: (about 40), with sautéed onions, butter & seasonings - \$48 per tray; vegetarian

Creamed Spinach: w/cream, parmesan cheese, spices - \$16 per quart; vegetarian (nutmeg)

Starters

Chopped Olive Salad \$9 per pint, pesco-vegetarian (bit of anchovy)

Vegan Hummus Duo

Variety of fresh seasonal veg, avocado and beetroot hummus \$52 (16" platter)

Smoked Whitefish Salad – our recipe, made with Samaki smoked whitefish - \$25 per pint

Vegan Eggplant Dip - \$24 per quart, about 3#

Smoked Salmon Platter - Samaki smoked salmon with pickled shallots, chopped egg, herbed cream cheese, capers, baguette; Serves 12+ - \$125

Jumbo Shrimp Cocktail - 50-60 Chilled large (16-20) shrimp, homemade horseradish cocktail sauce - \$135

Homemade Soups & Stews

Spicy Turkey Chili, Vegan Supergreens
\$14.95 per quart

New England Clam Chowder +\$2
Cream of Crab +\$5

Sandwich Platters

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

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

Cold Mains

Everything Bagel Crusted Salmon - Side of fresh North Atlantic salmon, skinned, trimmed, encrusted with everything bagel spice and roasted to medium rare; served whole with lemon-dijon sauce - \$125

Roasted Leg of Lamb Grass-fed lamb seasoned with garlic, lemon and rosemary, slow-roasted and cooled then sliced – can be served cold or reheated – 6-7# precook weight; comes with Mint/Peach Chutney - \$130

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+ - \$125

Grilled Lemon-Garlic Chicken Breasts
House-brined boneless, skinless breasts of ABF chicken, grilled and ready to reheat. Serves 10+ - \$75

Pork Roast Boneless pork loin, rubbed with rosemary & garlic, housemade fennel rub, roasted to medium, cooled, sliced thinly. Can be served cold or reheated (avg 8 lb raw wt), \$85

Hot Mains

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

Vegan Black Bean Veggie Bowl - *Vegan blend of farro, spinach, scallions, carrot, shredded Brussels, black beans, salsa verde ; \$42 per pan*

Vegan Happy Seth Bowl (GF)- *vegan, crispy tofu, rice, quinoa, zhug hot sauce, veg, sesame, cilantro, peanut sauce; \$42, vegan*

Lemon-Ricotta Pasta with Arugula

Gemelli pasta tossed with creamy seasoned ricotta, parmesan and romano cheeses, lemon juice and zest with baby arugula, bit of pepper - \$36/tray, w/grilled chicken +12

Korean Shrimp Stack - *fried shrimp, on seasoned farro, sesame seeds, cilantro, pickles, hoisin, sesame seeds, scallions; \$88 per pan*

Spicy Chili Mac & Cheese - *Spicy turkey chili, homemade pimiento cheese sauce, scallions, romano; \$64 per pan*

Shrimp & Chorizo (GF) *Sauteed shrimp, spicy chorizo, scallions, spicy compound butter on seasoned red quinoa; \$89 per pan*

Homemade Desserts

Pecan Sour Cream Coffee Cake \$32

GF Flourless Chocolate Triple Layer Cake \$39

***NY Cheesecake** \$52

Belgian Chocolate Mousse Pie \$45

Double-layer Coconut Cake *Coconut cake, cream cheese icing, coconut, almonds* \$42

Double-layer Carrot Cake *Carrot cake, cream cheese icing, walnuts, raisins* \$42

Bakery Big Cookie Box

\$24/dozen, \$46/2 dozen, \$70/3 dozen

Brownies, Blondies & Berries \$58

Homemade Belgian chocolate brownies, walnut blondies and beautiful berries to share

Tea Breads \$21

Cinnamon Almond or Lemon Poppy

Your Name:

Phone number:

Pickup Date:

Pickup Time:

Today's Date:

