

# 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

**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

Check the shop for available varieties

\$15 per quart

## 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 – Ham & Swiss on Rye with mustard, Tomato/Basil/Mozzarella on Sourdough Country White, 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 – can be served cold or reheated 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:**

