

Easter Menu

Available to Order From April 2 - April 14

Appetizers

Deviled Eggs (GF, V)

\$18.00 dozen

dijon mayonnaise, bell pepper, chives

Charcuterie and Cheese Platter (GF)

\$105.00 mini (serves 8-10)

\$142.00 small (serves 15-20)

prosciutto, soppressata, hot capicola, aged cheddar, manchego, blue cheese, olives, cornichones, whole grain mustard

- add sesame lavash crackers +\$6.45

Imported and Domestic Cheeses (V)

\$65.00 mini (serves 8-10)

\$110.00 small (serves 15-20)

sesame lavash crackers, fruit garnish

Shrimp Cocktail (GF)

\$40.00 dozen

jumbo shrimp, "bloody mary" cocktail sauce

All Beef Cocktail Franks in Blankets

\$20.00 dozen

Spinach Feta Cheese Triangles (V)

\$25.00 dozen

Vegetable Spring Rolls (VGN)

\$20.00 dozen

Yukon Gold Potato Pancakes (V)

\$20.00 dozen

Sweet Potato Pancakes (V)

\$20.00 dozen

Scallops Wrapped in Bacon (GF)

\$57.00 dozen

Mini Beef Wellingtons

\$50.00 dozen

Brie and Raspberry Almond Fillo (V)

\$35.00 dozen



Breakfast

Smoked Salmon Breakfast Platter

\$125.00 small (serves 6-8)

\$195.00 medium (serves 10-12)

Thinly sliced smoked salmon, cream cheese, scallion cream cheese, tomatoes, red onion, cucumber, capers, small bagels

Fresh Fruit Salad (GF, VGN)

\$12.50 (serves 3-4)

Melons, pineapple, grapes, strawberries

Challah French Toast (V)

\$15.00 for 2 | \$37.00 for 5 | \$55.00 for 8

Pure maple syrup, seasonal fruit

Roasted Breakfast Potatoes (GF, VGN)

\$8.00 for 2 | \$20.00 for 5 | \$30.00 for 8

With caramelized onions

Applewood Bacon Slices (GF)

\$8.50 for 2 | \$21.00 for 5 | \$32.00 for 8

Teacakes (V)

\$8.25 small | \$22.25 large

Blueberry, lemon, orange chocolate chip, sour cream streusel

Tater Tot Breakfast Casserole (GF)

\$42.00 (serves 8-10)

Eggs, Black Forest ham, cheddar cheese

Deep Dish Quiche

\$36.00 (serves 6-8) +\$2.00 Lorraine

Broccoli feta, garden medley, spinach mushroom, three cheese, Lorraine

Crustless Quiche (GF)

\$36.00 (serves 6-8) +\$2.00 Lorraine

Gluten-free versions of our deep dish quiches are available

Soups & Salads

Carrot Ginger Bisque (GF, VGN)

\$16.25 quart | \$65.00 gallon

Fresh ginger, carrot, coconut milk

Italian Wedding Soup

\$16.25 quart | \$65.00 gallon

Meatballs, chicken broth, pasta

Caesar Salad

\$25.00 mini (serves 4-6)

\$40.00 small (serves 8-10)

\$58.00 medium (serves 12-15)

Toasted herb croutons

Strawberry Spinach Salad (GF, V)

\$28.00 mini (serves 4-6)

\$44.00 small (serves 8-10)

\$65.00 medium (serves 12-15)



Entrees

Beef Brisket (GF)

\$55.00 (serves 2)

\$135.00 (serves 5)

\$205.00 (serves 8)

Caramelized carrots, celery, onions, au jus

Additional Brisket Jus (GF)

\$10.00 pint

Atlantic Salmon Filet (GF)

\$35.00 (serves 2)

\$85.00 (serves 5)

\$130.00 (serves 8)

Grilled with mango tomatillo salsa

All Natural Hand-Carved Turkey Breast (GF)

\$32.00 (serves 2)

\$78.00 (serves 5)

\$125.00 (serves 8)

All Natural Unsliced Turkey Breast (GF)

\$65.00 half breast (serves 4)

\$120.00 whole breast (serves 8)

Chicken Marbella (GF)

\$29.00 (serves 2)

\$72.00 (serves 5)

\$115.00 (serves 8)

Prunes, capers, olives

Spiral Ham Platter

\$158.00 (serves 12-15)

Honey mustard, dijon, herb mayo, cranberries in wine, brioche rolls

Pan Pastas

Traditional Mac and Cheese (V)

\$50.00 half pan (serves 10-12)

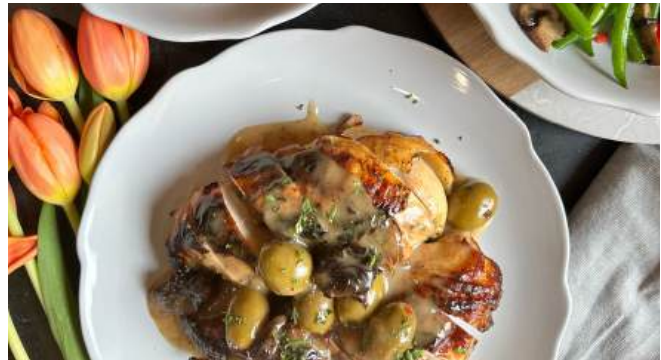
With Ritz cracker topping

Beef and Sausage Lasagna

\$85.00 half pan (serves 10-12)

Chicken Broccoli Ziti

\$90.00 half pan (serves 10-12)



Sides

"Bake Your Own" French Rolls (VGN)

\$7.50 half dozen

Primavera Quinoa Salad (GF, VGN)

\$17.00 (serves 3-4)

Marinated artichokes, asparagus, green peas, cherry tomatoes

Marsala Garlic Mushrooms (GF, V)

\$18.00 (serves 3-4)

Roasted Red Potatoes (GF, VGN)

\$13.00 (serves 3-4)

Roasted Asparagus (GF, VGN)

\$17.00 (serves 3-4)

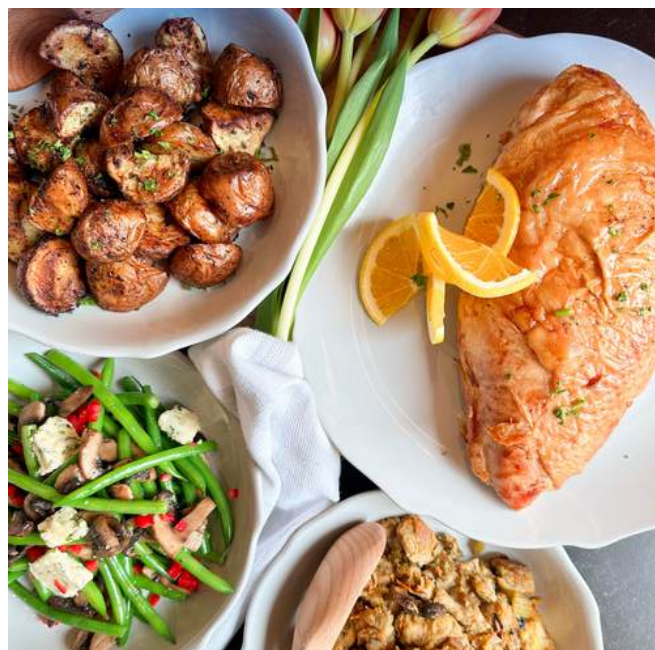
Green Beans (GF, V)

\$16.00 (serves 3-4)

Wild mushrooms, herb butter

Grilled Vegetables (GF, VGN)

\$15.25 (serves 3-4)



Sweet Glazed Baby Carrots (GF, VGN)

\$15.00 (serves 3-4)

Maple ginger glaze

Whipped Yukon Gold Mashed Potatoes (GF, V)

\$13.50 quart

Traditional Sage and Vegetable Stuffing (V)

\$14.00 quart

With vegetable stock, sage, vegetables, butter

Turkey Gravy

\$8.50 pint

Cranberries in Wine (GF, VGN)

\$14.00 pint

Chicken Salad with Grapes (GF)

\$30.00 quart

Tuna Salad with Dill (GF)

\$30.00 quart

Egg Salad (GF, V)

\$25.00 quart



Desserts

Mini Whoopie Pies (V)

\$22.00 mini dozen

Strawberry, carrot cake, chipwich, chocolate, red velvet

Easter Dessert Box (V)

\$25.00 (serves 4-6)

Includes Easter bunny cookies, Easter egg sugar cookies, mini strawberry and carrot cake whoopie pies, and flourless chocolate bites (10 pieces total)

Easter Bunny Cookies (V)

\$14.00 half dozen

Easter Egg Sugar Cookies (V)

\$14.00 half dozen



Please feel free to contact us for additional wine and spirit options not listed, as well as to learn about our beer selections.

Menu available to order for curbside pick-up or home delivery:

Friday, April 18

Saturday, April 19

Deadline to place orders is April 14 at 12pm

For Curbside Pickup at 150 Gould Street, Needham:

When placing your order, you will be asked to indicate your preferred 1-hour pick-up window

For Home Delivery:

When placing your order, you will be asked to indicate a 2-hour delivery window. The local delivery fee is \$18 to the following towns: Brighton, Brookline, Dedham, Dover, Hyde Park, Jamaica Plain, Natick, Needham, Newton, Roslindale, Waltham, Watertown, Wellesley, West Roxbury, Weston, Westwood.

The local delivery fee is \$28 to the following towns: Arlington, Allston, Belmont, Boston, Cambridge, Canton, Charlestown, Dorchester, Framingham, Lexington, Lincoln, Mattapan, Medfield, Norwood, Roxbury, Sherborn, Somerville, South Boston, Sudbury, Walpole, Wayland.

Order Deadline:

April 14 at 12pm

Order Minimum: \$50

Order Changes:

Deadline to make changes to existing orders is April 14 at 12pm