



Easter Delivered

DINNER FOR SIX - \$185.00 (PLUS TAX & DELIVERY)

All Items Available A La Carte & Serve Six Guests

ACCEPTING ORDERS UNTIL APRIL 9TH @ 12:00 P.M.

Dinner Package Includes:

Baby Mixed Greens, Seasonal Julienne Vegetables, Garlic Croutons, & House-Made Lemon-Peppercorn Dressing (V)
a la carte | \$18

Italian Wedding Soup (2 QT)
a la carte | \$12

Dinner Rolls & Butter (V)
a la carte | \$8

Entrées (Choose One):

Braised Rosemary Lamb Shank Topped With Cranberry & Caramelized Onion Chutney (GF)
a la carte | \$65

Maple Brown Sugar Glaze Spiral Ham With A Brown Sugar Apple Sauce (GF)
a la carte | \$60

Salmon En Persillade
Topped With Dijon Mustard & Parsley
a la carte | \$65

Zucchini & Yellow Squash Penne Bake
Topped With Fresh Mozzarella (V)
a la carte | \$55

Appetizers (Choose One):

2 oz. Baked All Lump Crab Cakes
Served With Orange Garlic Aioli (GF)
a la carte | \$30/Half Dozen

Artichoke & Spinach Dip Served With Julienne Vegetables & Pita Triangles (GF) (V)
a la carte | \$18

Sides (Choose Two):

Traditional Deviled Eggs (GF) (V)
a la carte | \$15/18 Deviled Eggs

Creamy Three Cheese Macaroni & Cheese (V)
a la carte | \$25

Steamed Long Grain Basmati Rice (GF) (VG)
a la carte | \$12

Traditional Garlic Mashed Potatoes (GF) (V)
a la carte | \$15

Sea Salt Grilled Asparagus Platter (GF) (VG)
a la carte | \$25

Dessert (Choose One):

Chocolate Dipped Strawberry Platter (GF) (V)
a la carte | \$30

Orange Liquor Coffeecake (V)
a la carte | \$30

New York Style Cheesecake
With A Limoncello Sauce (V)
a la carte | \$30

*Add Some Wine Or Beer To Your Meal!
Contact Us To Learn More!*