



Easter Take-Home Menu

****TO PLACE AN ORDER CALL 401.254.2005****

Quarts Serves 4-5 ppl

1/2 Gallon Serves 8-10 ppl

Appetizer

Lamb Rack (10pc) \$30 _____

(Platter Presentation Mint Chutney and Rita)

Stuffed Mushrooms (10 pc.) *(Crabmeat Stuffing)* \$16 _____

Pea & Ham Soup Quart \$18 _____

1/2 Gallon \$28 _____

Clam Chowder Quart \$20 _____

1/2 Gallon \$30 _____

Mesclun Salad \$20 _____

(cucumber, tomato, shaved carrots, balsamic vinaigrette 4-5 people)

Sides & Fixings

Mashed Potatoes Quart \$16 _____ 1/2 Gallon \$22 _____

Brussels Sprout Cornbread Hash Quart \$20 _____

1/2 Gall \$28 _____

Cauliflower, Pea, & Ham Gratinee Quart \$16 _____

1/2 Gal \$20 _____

Honey Ginger Glazed Carrots Quart \$14 _____ 1/2 Gal \$20 _____

Sautéed Green Beans Quart \$14 _____ 1/2 Gal \$20 _____

Creamed Spinach Quart \$14 _____ 1/2 Gal \$20 _____

Lemon Grilled Asparagus Quart \$16 _____ 1/2 Gal \$22 _____

Homemade Gravy Pint \$8 _____ Quart \$14 _____

Bread

Focaccia bread \$8 _____

Corn Bread Loaf \$8 _____

(Serves 2-3 people)

Main Entrée

Maple Bourbon Glazed Ham 8oz \$18 _____

Roasted Salmon Filet 6oz \$16 _____

Prime Rib with Au Jus (16oz) \$24 _____

Whole Maple Bourbon Glazed Ham (Cooked)

10-12lbs \$120 _____ 18-20lbs \$160 _____

Complete Dinner Serves 8-10 ppl

Maple Bourbon Glazed Ham

Serves 8-10 ppl \$200 _____

18-20 lb Cooked ready to serve

1/2 Gallon Ham & Pea Soup,

1/2 Gallon Mashed Potatoes

1qt Honey Glazed Carrots,

1 qt Green Beans, 1 qt Blackeye Gravy, Focaccia Bread,

1 Apple Pie

Herb Roasted Leg of Lamb with Mint Chutney

Serves 8-10 ppl \$240 _____

18-20 lb Cooked ready to serve

1/2 Gallon Ham & Pea Soup,

1qt Honey Glazed Carrots,

1 qt Green Beans, 1 qt Gravy, Focaccia Bread,

Desserts (Whole Pies) Lemon Meringue Pie \$22 _____ Apple Pie \$22 _____ Blueberry Pie \$22 _____ GF Fudge Cake \$40 _____

Please inform the Chef if you have any food allergies. Hold food temperature below 40°, reheat, serve temp 165°.

Pickup Saturday April 19th between 11:00 & 5:00 PM or Sunday 20th 10:00 -12:00PM

Name _____ Phone _____

Pick up Day: _____ Pick up Time: _____

Credit Card _____ Expiration _____ CV code _____

Name of card holder _____

Total Charged _____

****Last day to place an order is Tuesday, April 15, 2025****



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