

EASTER BRUNCH to go MENU

BRUNCH

Deep Dish QUICHE~ Spinach Feta with Tomato, + Ham & Gruyere Swiss
Asparagus, Broccoli & Cheddar \$28/each

Blueberry French Toast Bread Pudding
~with maple syrup

Breakfast Casserole of vegetables, sausage, fresh spinach & mixed cheeses
Small(serves 2-3): \$15 Medium(serves 6-8): \$30 Large(serves 10-12): \$58

COFFEECAKES: New York Crumb or Blueberry Lemon Streusel \$24.00 each
(serves 8-10)

Muffins: Blueberry Cream Cheese Streusel, Banana Crunch or
Double Chocolate \$2.75 each

SCONES: Iced Coconut, Dark Chocolate Cherry,
Lemon Blueberry, Glazed Vanilla Bean \$2.75 each

Our Buttermilk Biscuits \$2.00 each

ENTREES

Chicken Wild Rice Casserole with mushrooms & dried cherries \$7.50/pp
Turkey Tetrazinni~roasted turkey, linguine, mushrooms & spinach

SIDES

Pineapple Bake (my mom's recipe.....Sweet bread pudding that is great with ham!)
Potato, Leek & Gruyere Gratin
Small(serves 2-3): \$15 Medium(serves 6-8): \$30 Large(serves 10-12): \$58

SALADS

Fresh Fruit & Berry Salad \$12.50/lb
Asparagus with citrus cream & citrus supremes \$12.50/lb
Roasted Sweet Potato Salad \$12.50/lb
Broccoli Cabbage Slaw \$12.50/lb
Deviled Egg Potato Salad \$12.50/lb
Red, white & blue with sugared pecans and poppy dressing \$4.50/pp

SWEETS

Coconut Macaroon Nests garnished with jelly beans \$2.50 each
Festively decorated Fairytales: Almond, Citrus or Coconut \$2.50 each
Deeply Fudgey Brownies or Lemon Cream Cheese Streusel \$3.00 each

CAKES~ 9" layer cakes (serves 12-14) \$45/cake

Carrot with Maple Cream Cheese, Humming Bird with Coconut Cream Cheese
Chocolate with Peanut Butter Buttercream or Fresh Strawberry with Lemon Curd filling

PIES~(serves 8-10) \$28/each

White Chocolate Coconut Cream, Chocolate Cream with Chocolate Curls
Lemon Blueberry with Whipped Cream or Strawberry, Rhubarb + Cherry with Streusel Topping

Please order by 3:00 Thursday, April 18th for pick up on Saturday, April 20th or Sunday, April 21st