

# EASTER MENU

## SOUPS & APPETIZERS

*Carrot Ginger Bisque*.....\$9.99/qt. \_\_\_\_  
Vegan Finished with Creamy Coconut Milk.

*Lamb & Barley Soup*.....\$9.99/qt. \_\_\_\_

*Baked Brie*.....\$17 ea \_\_\_\_  
With Dalmatia Fig Jam in Flakey Puff Pastry.

*Sliced Fresh Fruit Platter* .....\$30 ea \_\_\_\_  
Honeydew, Cantaloupe, Pineapple, Oranges, Grapes, Berries, Honey Yogurt Dip.

*Deviled Eggs*.....\$18/dz \_\_\_\_  
Classic Anytime Favorite with a Touch of Heat.

*Maryland Peel & Eat Shrimp Boil*.....\$32/ea \_\_\_\_  
1 ½ lb. Old Bay Seasoned, 31-40 Shrimp with Lemon & Cocktail Sauce.

*Chorizo & Spring Onion Baked Clams*.....\$22/dz \_\_\_\_

*Classic Cocktail Time Assortment* ....12" (1 dz) \$36 | 16" (1.5 dz) \$52 \_\_\_\_  
Goat Cheese, Olive & Roasted Tomato Mini-Tarts; Beef Crostini with Horseradish Cream, Parmesan & Chive Oil; Pepper Turkey-Wrapped Asparagus with Garlic Herb Cream Cheese.

*Round the World*.....12" (1 dz) \$58 | 16" (1.5 dz) \$86 \_\_\_\_  
Grilled Harissa Honey Shrimp with Lime Crème Fraiche, Chicken Sate with Peanut Sauce, Vegetable Spring Rolls with Thai Sweet Chili Sauce.

*Mediterranean Platter*.....12" platter \$34 | 16" platter \$48 \_\_\_\_  
Grilled Flatbreads, Artichoke & Jalapeno Dip, Hummus, Sun-Dried Tomato Bruschetta, Grilled Vegetables, Feta Cheese, Olives.

## EASTER DINNER BUFFET FOR 4

### ENTRÉES (CHOOSE ONE)

*Herb-Crusted Lamb Top Round*.....\$99 \_\_\_\_  
2 - 8 Bone Lamb Racks Seared Rare and Ready to Finish in the Oven, Savory Mint Lamb Jus.

*Bourbon Honey Glazed Ham*.....\$82 \_\_\_\_  
3 lb. Boneless, Fully-Cooked Ham Ready to Heat & Serve.

*Rosemary Roast Tenderloin*.....\$99 \_\_\_\_  
1.5 lb. Seared Rare and Ready to Finish in the Oven, Red Wine Rosemary Demi-Glace.

### SERVED WITH .....

*Spring Spinach Salad*  
Toasted Quinoa, Bermuda Onions, Mixed Berries, Almonds, Goat Cheese, Citrus-Herb Vinaigrette.

*2 lb. Olive Oil Crushed New Potatoes*  
Rosemary & Sea Salt.

*1 lb. Haricot Verts*  
Shallots & Garlic Butter.

*1 lb. Classic Ratatouille*  
Fresh Basil, Market Red Sauce.

*Freshly Baked Focaccia Bread*

Name \_\_\_\_\_

Phone \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Expiration \_\_\_\_\_ Security Code \_\_\_\_\_

Paid? yes / no

## À LA CARTE

*Wild Mushroom Risotto Cakes*.....\$2.50 ea \_\_\_\_

*Roasted Fennel & Sweet Potatoes*.....\$6.99 lb. \_\_\_\_

*Spring Stir Fry Vegetables with Basil Pesto & Parmesan*.....\$7.99 lb. \_\_\_\_

*Traditional Rice Pilaf*.....\$7.99 lb. \_\_\_\_

*Roasted Spring Asparagus with Zest of Lemon*.....\$11.99 lb. \_\_\_\_

*Market-Made Buttermilk Biscuits* .....\$5.50/half dz \_\_\_\_

## DESSERTS

*Easter Egg Bread*.....\$8.95 \_\_\_\_  
Colored Eggs Nestled in Sweet Bread with Glaze.

*Hot Cross Buns* .....6/\$5.75 \_\_\_\_  
Individual Buns with Raisins, Spices and Cross Glaze.

*Cream Cheese Rhubarb Pie* .....6" \$5.95 | 10" \$22 \_\_\_\_  
Sweetened Spring Rhubarb Covered in a Layer of Cheesecake.

*Chocolate Cream Pie*.....6" \$5.95 | 10" \$22 \_\_\_\_  
Dark Chocolate Market-Made Pudding Covered in Fresh Whipped Cream and Chocolate Curls.

*Pistachio Cheesecake* .....6" \$20 | 8" \$29 | 10" \$35 \_\_\_\_  
Rich Vanilla and Pistachio Cheesecake Swirled Together with Buttercream and White Chocolate Garnish.

*Carrot Cake* .....8" \$27 \_\_\_\_  
Deliciously Moist Carrot Cake, Cream Cheese Icing & Chopped Walnuts.

*Lemon Blueberry Layer Cake* .....8" \$27 \_\_\_\_  
Light Lemon Génoise Layered with Lemon Curd and Fresh Blueberries, Buttercream Icing.

*Easter Sugar Cookies*.....\$2/ea \_\_\_\_  
Butter Cookies Frosted with Easter Decor (Assorted Shapes).

*Chocolate Truffle Strawberry Layer Cake*.....8" \$28 \_\_\_\_  
Dark Chocolate Cake with Fresh Sliced Strawberries, Chocolate Buttercream and Chocolate Truffle Icing.

*Please place all orders by 7pm on Wednesday, March 28th for pick-up by 5pm on Saturday, March 31st.*

### TO ORDER BY PHONE, CALL:

**EAST**  
860-572-7992

**WEST**  
860-536-1500

Pick-Up Time \_\_\_\_\_

Notes \_\_\_\_\_

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\_\_\_\_\_

Date Order was Taken \_\_\_\_\_

HAPPY EASTER FROM THE STAFF AT MYSTIC MARKET KITCHEN & EATERY!