

EASTER MENU

SOUPS & APPETIZERS

- Cream of Asparagus Soup with Fresh Crab Meat*... \$12.99 qt _____
Spring Carrot Soup with Dill.....\$9.99 qt _____
Pesto Baked Brie with Pine Nuts and Crostini.....\$17.99 _____
 Rich Brie filled with Beaverbrook Farm Pesto with Toasted Pine Nuts. Serves 4-6.
House Made Deviled Eggs (GF)\$18/dz _____
 Eggs filled with a Lightly Spiced Creamy Blend of Egg Yolk, Dijon, Wasabi and a bit of Mayonnaise.
Smoked Salmon Mousse Crisps.....\$21/dz _____
 Atlantic Cold Smoked Salmon and Dill in an Airy Mousse Served in Crisp Wonton Cups.
Chilled Jumbo Shrimp Cocktail, Cocktail Sauce (GF) ...\$28/dz _____
The Mediterranean 12" \$32 | 16" \$46 _____
 Grilled Flatbreads, Artichoke and Jalapeño Dip, Hummus, Sun-Dried Tomato Bruschetta, Grilled Vegetables, Feta Cheese, Olives.
Neptune's Bounty12" (1 dz) \$58 | 16" (1.5 dz) \$86 _____
 Shrimp Cocktail, Salmon Canapés on Pumpnickel, Sesame Ahi Tuna and Wasabi on Wonton Crisps.
Classic Cocktail Time Assortment12" (1 dz) \$36 | 16" (1.5 dz) \$52 _____
 Goat Cheese, Olive and Roasted Tomato Mini Tart, Beef Crostini with Horseradish Cream, Parmesan and Chive Oil, Pepper Turkey Wrapped Asparagus with Garlic Herb Cream Cheese.

À LA CARTE BRUNCH

- Smoked Bacon, Spanish Onion and Swiss Quiche* \$22 _____
Crab, Asparagus and Brie Quiche..... \$28 _____
Broccoli, Onion and Cheddar Quiche (V) \$22 _____
Torta Española, Potatoes, Onions, Eggs (GF)..... \$20 _____
10 Inch Cinnamon Walnut Coffee Cake..... \$18.99 _____
Bagels and Lox.....\$36.99 _____
 6 Assorted Bagels, 12 oz. Atlantic Smoked Salmon, Shredded Red Onion and One Pint Soft Cream Cheese.
Seasonal Sliced Fruits (V, GF).....12" Platter \$33 | 16" Platter \$53 _____
 Freshly Sliced Melons, Grapes, Berries And Pineapple
Artisan Cheese and Fruit (V)12" Platter \$44 | 16" Platter \$70 _____
 Assortment of Artisanal Cheeses, Gourmet Crackers and Seasonal Sliced Fruits

À LA CARTE DINNER

- Beef Lasagna*(4-6) \$25.99 | (6-8) \$50 _____
Grilled Vegetable Lasagna..... (4-6) \$21.99 | (6-8) \$43.99 _____
Scalloped Potatoes with Ham..... (4-6) \$21.99 | (6-8) \$43.99 _____
Sliced Bourbon Apple Glazed Applewood Smoked Ham.....(6-8) \$44.99 _____
Roast Beef Tenderloin.....(6-8) \$110 _____
 Sliced and Chilled Medium Rare with Horseradish Sauce or served Chilled Whole to be warmed with Rich Beef Demi Glace.
Garlic and Herb Roast Lamb Top Round, Mint Syrup.....(3-4) \$29.99 _____
Fillet of Salmon (Poached or Grilled) with Cucumber Dill Sauce.....(4-6) \$45 _____

_____ Larger Portions of Entrées are Available _____

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

TO ORDER BY PHONE, CALL: 860-661-5910

EASTER BRUNCH & DINNER

- The Continental Brunch*.....(Serves 6-8) \$69 _____
 - Cinnamon Walnut Coffee Cake
 - Choice of: Smoked Bacon, Spanish Onion and Swiss Quiche; or Broccoli, Onion and Cheddar Quiche
 - 1 Qt. Fruit and Berry Salad
 - Fresh Baked Cookies
The Scandinavian Brunch(Serves 4-6) \$79 _____
 - 12 oz. Smoked Atlantic Salmon, Red Onion and Capers
 - 12 Potato Pancakes, Sour Cream
 - 12 oz. Sliced Dill Havarti Cheese
 - 1 qt. Fruit and Berry Salad
 - 1 Fresh Baked Artisan Black Bread
 - Half Pint Lingonberry Jam
Italian Easter Dinner(Serves 4-6) \$79 _____
 - Fresh Roast Asparagus with Capers and Egg Sauce
 - Caesar Salad
 - Our Own Beef Lasagna
 - Freshly Baked Ciabatta Loaf
 - Tiramisu
Greek Easter Dinner(Serves 4-6) \$89 _____
 - 12" Meze Plater with Mixed Olives, Feta Cheese, Dolmas and Hummus with Grilled Flatbread
 - Classic Greek Salad with Tomato, Cucumber, Red Onion and Feta
 - Garlic and Herb Roast Lamb Top Round, Mint Syrup
 - Greek Roasted Red Potatoes
 - Traditional Greek Baked Green Beans with Tomato
 - Galaktoboureko, a Custard-Filled Phyllo Pastry
All American Easter Dinner(Serves 6 or more) \$119 _____
 - 1 ½ Dz. Deviled Eggs
 - Spring Green Salad with Goat Cheese, Almonds, Blackberries, Sweet Onion and Sherry Vinaigrette
 - Sliced Bourbon Apple Glazed Applewood Smoked Ham or Roast Atlantic Salmon, Dill Cucumber Sauce
 - Scalloped Yukon Potatoes
 - Grilled Asparagus
 - Berry and Custard Tart

SPRINGTIME SIDES

- Grilled or Roast Asparagus, Lemon Parmesan*..... 10.99/lb. _____
Traditional Greek Baked Green Beans with Tomato .. 8.99/lb. _____
Grilled Seasonal Vegetables 8.99/lb. _____
Peas and Pearl Onions with Mint and Parmesan Cream..... 8.99/lb. _____
Greek Roast Lemon Garlic Potatoes..... 7.99/lb. _____
Signature Creamy Mashed Potatoes..... 6.99/lb. _____
Wild Rice Pilaf..... 6.99/lb. _____
Smashed Sweet Potatoes with Maple and Spicy Walnuts..... 8.99/lb. _____

DELICIOUS DESSERTS

- Fresh Berry and Custard Tart*..... 9" (Serves 6-8) \$23.99 _____
Greek Galaktoboureko..... (Serves 6-8) \$23.99 _____
 A Custard-Filled Phyllo Pastry
Fresh Strawberry Cheesecake..... 9" (Serves 8-10) \$29.99 _____
Crème Brûlée Pie..... 10" (Serves 6-8) \$21.99 _____
Easter Cupcake Platter \$24 _____
 8 Gourmet Cupcakes, Assorted Flavors

Name _____
 Phone _____
 Credit Card Number _____
 Expiration _____ Security Code _____
 Paid? yes / no

Pick-Up Time _____
 Notes _____

 Date Order was Taken _____

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