

EASTER FEAST TO-GO

A Catered Home Cooked Meal to Please the Most Discriminating Palate ElegantAffairsCaterers.com

110 Glen Cove Avenue · Glen Cove · Tel: (516) 676-8500 · 125 Fulton Street · New York · Tel: (212) 991 0078

APPETIZERS

Baked Brie En Croute with Dried Cranberries, Caramelized Apple Puree & Water Crackers	\$65.00 (serves 12-20)
Garden Vegetable Crudité with Spinach Aioli	\$60.00 (serves 12-20)
Imported Cheese Platter with Grapes & Crackers	\$110.00 (serves 8-14)
Antipasto, Mozzarella, Roasted Peppers, Marinated Olives, Italian Meats, Artichokes, Mushrooms & Croustades	\$150.00 (serves 12-20)
Mini Franks in Puff Pastry with Dijon	\$18.00 per dozen (4 dozen min)
Jumbo Shrimp Cocktail with Lemon Wedges & Cocktail Sauce	\$40.00 per dozen (4 dozen min)
Mini Tuscan Frittata with Prosciutto & Parmesan	\$15.00 per dozen (4 dozen min)
Mini Crab Cakes with Basil Remoulade	\$24.00 per dozen (4 dozen min)
Herbs de Provence Baby Lamb Chops with Roasted Garlic Chive Aioli	\$38.00 per rack of 7(4 rack min)

ENTRÉES

Whole Roasted Pesto Crusted Side of Salmon with Basil Aioli	\$145.00 (serves 10-15)
Herb Crusted Sea Bass with Lemon Pinot Grigio Sauce	\$250.00 12-6oz. portions
Brown Sugar Glazed Spiral Ham with Apricot Mustard	\$100.00 (serves 8-12)
Whole Roasted Filet Mignon with Port Wine Demi	\$225.00 (serves 8-12)
Boneless Rosemary Crusted Leg of Lamb with Cucumber Mint Yogurt Sauce	\$185.00 (serves 8-12)
Lemon Oregano Spring Chicken with Cracked Pepper & Sea Salt	\$80 ½ pan (serves 8-10) / \$155 full pan (serves 15-20)
Chicken Francaise with Lemon Butter & Chardonnay Sauce	\$85 ½ pan (serves 8-10) / \$160 full pan (serves 15-20)
Shrimp Francaise with Lemon Butter & Chardonnay Sauce	\$110 ½ pan (serves 8-10) / \$190 full pan (serves 15-20)
Fresh Ricotta & Marinara Lasagna or Lasagna Bolognese (Inc. 1 qt. extra sauce)	\$75 ½ pan (serves 8-10) / \$125 full pan (serves 15-20)
Extra Sauce	\$14.00 (per quart)

ACCOMPANIMENTS

Sautéed Spring Julienne Vegetables	\$20.00 per quart (serves 3-4)
Asparagus with Truffle Butter	\$21.00 per quart (serves 3-4)
Farfalle with Wild Mushrooms in a Light Roasted Garlic Cream Sauce	\$20.00 per quart (serves 3-4)
Sautéed Haricot Verts with Toasted Almonds & Shallots	\$24.00 per quart (serves 3-4)
Potatoes Au Gratin	\$21.00 per quart (serves 3-4)
Young Honey Glazed Carrots with Fresh Dill	\$20.00 per quart (serves 3-4)
Roasted Red Potatoes with Lemon, Oregano & Cracked Pepper	\$20.00 per quart (serves 3-4)
Creamy Whipped Potatoes	\$20.00 per quart (serves 3-4)
Lemon Orzo Salad with Tomato, Feta & Kalamata Olives	\$18.00 per quart (serves 3-4)
Israeli Salad with Tomatoes, Cucumbers, Red Onions & Light Vinaigrette	\$18.00 per quart (serves 3-4)
Creamed Spinach	\$24.00 per quart (serves 3-4)

DESSERT

Flourless Chocolate Cake 11"	\$45 (serves 8-10)
Assorted Homemade Cookies	\$35 per dozen (4 dozen min)
Assorted Homemade Brownies	\$28 per dozen (4 dozen min)
Fresh Fruit & Berries	\$60 medium (serves 8-12) / \$95 large (serves 18-22)
Cheesecake Lollipops	\$28 per dozen (4 dozen min)
Death by Chocolate Boxes	\$28 per dozen (4 dozen min)
Easter Colored Cake Pops	\$3.75 each (sold per piece- dozen minimum)
Lemon Chiffon Cake with Lemon Glaze (11")	\$45 (serves 8-10)
Easter Egg Cake (Chocolate Cake Covered in Fondant)	\$65 (serves 10-12)
Assorted Beautifully Decorated Easter Egg Shaped Sugar Cookies	\$3.75 each (dozen min)
Easter Bunny Cake- Vanilla Cake with Strawberry Mousse Covered in Fondant	\$100.00 (serves 14-16)

Ordering Instructions: All Food Will Be Packaged with Heating instructions. Delivery is available for an additional fee. Fees dependent on delivery location. Payment may be in the form of Cash, Check or MasterCard/Visa