

Easter Menu 2024

Order by Monday, March 25th for pickup on Saturday, March 30th

Appetizers

JUMBO SHRIMP Cocktail Sauce | \$15/half doz.

ARTISANAL
CHEESE DISPLAY
Fresh Fruit | \$30 (serves 4-6)

RAW VEGETABLE DISPLAY Caramelized Onion Aioli | \$24 (serves 4-6)

MAIN COURSE DEVILED EGGS \$12/half dozen

MC MAINCOURSE

Entrees Available a la carte or as complete dinners

NORTH COUNTRY SMOKED HAM

A la carte | \$18/person Complete | Whipped Potatoes, Roasted Spring Vegetables | \$24/person

ROASTED SIRLOINS OF LAMB, PAN JUS

A la carte | \$26/person Complete | Whipped Potatoes, Roasted Spring Vegetables | \$32/person

BRAISED H.V. BEEF SHORT RIBS

A la carte | \$20/person **Complete** | Whipped Potatoes, Roasted Spring Vegetables | \$26/person

FAROE ISLAND SALMON ROULADE, SPINACH, MUSHROOMS, TOMATO CONFIT

A la carte | \$18/person **Complete** | Whipped Potatoes, Roasted Spring Vegetables | \$24/person

WHOLE ROASTED CAMPANELLI'S CHICKEN, HOUSE MADE GRAVY (SERVES 2-4)

A la carte | \$28/chicken Complete | Whipped Potatoes, Roasted Spring Vegetables | \$36/chicken

SPRING VEGETABLE PAPPARDELLE, ASPARAGUS, WOODLAND MUSHROOMS, TOMATO FONDUE

A la carte | \$16/person **Complete** | Whipped Potatoes, Roasted Spring Vegetables | \$22/person

SPRING VEGETABLE LASAGNA

Fresh Pasta, House Made Ricotta, Blistered Tomato Sauce | \$85/pan (serves 8-10)

Salad

ORGANIC FIELD GREENS

Crisp Vegetables, Balsamic Vinaigrette | \$5/person

Trimmings

\$16/lb (1 lb serves 3-4)

Roasted Spring Vegetables Haricots Verts Whipped Yukon Gold Potatoes Pine Island Potato Au Gratin Spring Asparagus

Final Orders

Order by Monday, March 25th for pickup on Saturday, March 30th from 2-6pm

Place orders online at maincoursecatering.com

Breakfast Essentials

CINNAMON WALNUT BAKED FRENCH TOAST

Hudson Valley Maple Syrup | \$48 (serves 8-10)

BREAKFAST PASTRY BASKET

Mini Plain & Chocolate Croissants, Mini Cheese Danish, Coffee Cake, Sweet Cream Butter, Fresh Fruit Preserves | \$48 (serves 8-10)

HOUSE MADE QUICHE

House Made Crust, Farm Fresh Eggs, Artisinal Cheeses, Roasted Fall Vegetables | \$52 (serves 8)

CATSMO SMOKED SALMON PLATE

Bagels, Cream Cheese, Caperberries, Olives, Tomatoes, Red Onion | \$120 (serves 10-12)

ASSORTED FRESH BAGELS

Whipped Plain & Vegetable Cream Cheese | \$30 (serves 10)

FRESH BAKED MUFFINS

Lemon Blueberry or Banana Nut | \$4.25 each

FRESH FRUIT SALAD

An assortment of the season's best Fruits & Berries | \$30 (serves 6) +\$5/additional person

PINE ISLAND POTATO HOME FRIES

Caramelized Peppers & Onions | \$24 (serves 6) +\$4/additional person

YOGURT PARFAIT

House Made Granola, Berry Preserves | \$6/person

Breakfast Add-Ons

NOBLE ROAST GROUND COFFEE \$11.95/lb

NO. 6 DEPOT COFFEE \$12.95

TOMA BLOODY MARY MIX, MILD \$11.95

TOMA BLOODY MARY MIX, HORSERADISH \$11.95

Desserts

LEMON MERINGUE PIE

\$24 (serves 8)

DARK CHOCOLATE BREAD PUDDING

Whole | \$48 (serves 8-10) Individual | \$6.5/slice

DUTCH APPLE PIE

Brown Butter Streusel Whole | \$24 (serves 8) Individual | \$6/slice

MAIN COURSE PIE

Layers of NY Cheesecake, Dark Chocolate Cheesecake, Dark Chocolate Mousse, Crushed Walnut Crust | \$7.25/slice

PISTACHIO RASPBERRY OPERA CAKE

\$42 (serves 6-8)

FLOURLESS CHOCOLATE TORTE

Salted Caramel, Gluten Free | \$60 (serves 10)

CLASSIC NY CHEESECAKE

Strawberry or Caramel Sauce | \$60 (serves 8-10)

PEANUT BUTTER CHEESECAKE

Whole | \$60 (serves 8-10)

APPLE BLUEBERRY CRISP

\$48 (serves 8-10)

COCONUT QUINOA PUDDING

Vegan & Gluten Free | \$4.5/person

VANILLA BEAN RICE PUDDING

Gluten Free | \$5.5/sperson

BLUEBERRY COFFEE CAKE

\$12/loaf

BANANA WALNUT LOAF

\$12/loaf

LEMON POUND CAKE

\$12/loaf

EASTER BREAD

Wreath or Straight Braid | \$12/loaf

PISTACHIO LEMON MACARONS

\$3.5 each, \$18/half dozen

ASSORTED EASTER SUGAR COOKIES

\$3.5 each, \$42/dozen

HOT CROSS BUNS

\$15/half dozen