



Easter MENU

EASTER BRUNCH SERVES 14-16 | \$249.99

SPIRAL GLAZED HAM

Served with cognac maple sugar glaze

SWEET POTATO WEDGES

Oven roasted, brûléed sugar coating with a hint of cinnamon

SPRING GRILLED VEGETABLES

Zucchini, yellow squash, red peppers, red onions, carrots and basil tossed in blended oil and balsamic glaze

FRESH BAKED QUICHE

Choose two of our fresh baked quiches:
Quiche Lorraine, Spinach & Mushroom,
Capri, Ham & Asparagus and Broccoli Cheddar

FRESH FRUIT SALAD

A seasonal blend of fresh fruits

ASSORTED COOKIES & BROWNIE TRAY

An assortment of our favorite cookies and fudge brownies

SLICED COFFEE CAKE & MINI MUFFINS

Classic coffee cake served with an assortment of mini muffins

CANNOLI CHIP & DIP TRAY

Sweet ricotta and chocolate chips served with powder sugar cannoli chips

HAM DINNER SERVES 8-10 | \$149.99

SPIRAL GLAZED HAM

Served with cognac maple sugar glaze

SWEET POTATO WEDGES

Oven roasted, brûléed sugar coating with a hint of cinnamon

GREEN BEAN ALMONDINE

Green beans with sliced almonds

SPRING GRILLED VEGETABLES

Zucchini, yellow squash, red peppers, red onions, carrots and basil tossed in blended oil and balsamic glaze

FRESH FRUIT SALAD

A seasonal blend of fresh fruits

A LA CARTE

SPIRAL GLAZED HAM \$69.99 | SERVES 8-10

Served with cognac maple sugar glaze (7-8 lb. avg.)

GRILLED FRENCH RACK OF LAMB \$79.99

Served with rosemary pesto rub (8 bone)

TRADITIONAL FIVE CHEESE LASAGNA

\$49.99 | SERVES 10-12

Served with house-made pasta, gourmet red, fresh ricotta and basil

RASTELLI'S GOURMET MAC & CHEESE

\$29.99 | SERVES 10-12

Cavatappi pasta, cheese sauce, sharp cheddar and bread crumbs

SWEETS

EASTER CUPCAKES \$12.99 1/2 DOZ.

EASTER RICOTTA PIE \$19.99

EASTER CARROT CAKE \$19.99

EASTER EGG CAKE \$24.99

