



## EASTER MENU

**PRE ORDER TODAY!**

**(310)784-1070**

**Monday- Friday: 9am to 4:30pm**

**Saturday: 9am to 3pm**

**Closed Sundays**

### BRUNCH

Half pans serve 10-12 people, unless otherwise stated.

**Spring Veggie Frittata** **VG GF NF** **\$38.00 each**

Filled with Broccoli, Red Bell Pepper, Spinach, Mushroom and Goat Cheese. [Serves 10-12]

**Baked Chili Rellenos** **GF NF** **\$45.00 half pan**

Roasted poblano chilis filled with chorizo & jack, topped with jack & cotija, and baked as casserole.

**Crème Brulee French Toast** **VG NF**

French bread soaked in sweet crème brûlée, topped with brown sugar glaze, served with syrup.

**Half pan (serves 8-10) \$38.00**

**Full pan (serves 15-20) \$60.00**

**Quiche (serves 6-8)**

**Regular \$24.00 | Gluten Free \$29.00**

Choices: Zucchini & Spring Onion | Asparagus & Goat Cheese | Sausage & Spinach | Lorraine

**Corned Beef Hash** **GF NF** **\$45.00 half pan**

Potatoes, Onions & Corned Beef [No Eggs]

**Easter Strata** **NF** **\$45.00 half pan**

Filled with Bread Cubes, Ham, Asparagus & Cheese.

**Hashbrown Casserole** **VG GF NF** **\$38.00 half pan**

Hashbrowns mixed with Cheese, Onions & Sourcream.

### DESSERTS

**Cupcakes** **\$ 3 to 4.50 each** [depending on design]

Easter themed Cupcakes: Carrot Patch, Easter Egg Nest, Easter Bunny, Baby Chicks, Bunny Butts

**Cut-Out Cookies** **Lg: \$3.25 | Sm: \$2.00**

Small: Egg, Bunny, Cross, Flower, Carrot, Peep Large:

Egg, Bunny, Carrot, Daisy, Cross, Chicks

### APPETIZERS

Each appetizer is sold by the dozen

**Deviled Eggs** **VG GF NF** **\$21.00**

Classic Deviled Eggs

**Green Deviled Eggs & Ham** **GF NF** **\$24.00**

Topped with Fra'Mani Rosemary Ham.

**Jalapeno Bacon Deviled Eggs** **GF NF** **\$24.00**

**Crostinis [Artichoke Ricotta Lemon]** **VG NF** **\$24.00**

**Creamy Smoked Salmon Puffs** **NF** **\$27.00**

**Mini Quiche** **NF** **\$21.00**

Choice of: Spinach | Lorraine | Ortega | Chorizo

**Lamb Lollipops & Mint Pesto** **GF NF** **\$36.00**

**Pork Belly Bites with Jalapeno Glaze** **GF NF** **\$24.00**

### ENTREES

No side dishes included. For sides, see our side dish menu.

**Spiral Cut Honey Glazed Ham** **GF NF**

**1/2 Ham: \$80 | Whole: \$110**

**Champagne Chicken** **NF** **\$75.00 for 10 Breasts**

Chicken Breasts in Champagne Cream Sauce with Mushrooms

**Cornish Game Hens** **NF** **\$16.00 each**

Brushed in an orange glaze & filled with wild rice stuffing. 2 order minimum.

**Lamb Shanks** **GF NF** **10 for \$175.00**

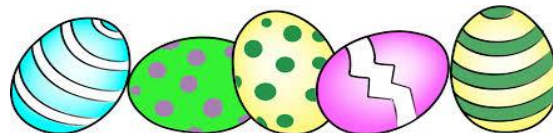
Slow roasted lamb shanks. Serves 10

**Mustard Dill Salmon** **GF NF** **\$195.00**

Grilled 6/8 oz servings [Serves 12 people]

**Passover Braised Brisket** **GF NF**

**Lrg: \$108.00 (serves 10-12)**



### SALAD & SANDWICHES

Items from our regular menus are also available

**Easter Egg Tea Sandwiches** **\$ 21.00 dz**

Tea sandwiches with your choice of filling. See tea sandwich selections on our sandwich menu.

**Spinach Supreme Salad** **GF**

Spinach & arugula lettuce blend, feta cheese, bacon, fuji apples, dried cranberries, toasted almonds, red onion, and creamy poppyseed dressing.

**Sm: \$21.00 | Med: \$36.00 | Lrg: \$62.00**

