

GOURMET

OFF THE BLOCK

KITCHEN & MEATS



Easter Catering | 631-573-6655



Starters

KALE CAESAR SALAD

Red onion, garlic bread crumb, manchego cheese

\$50

MOROCCAN LAMB MEATBALLS

apricots, pine nuts, dill, mint, harissa aioli, green goddess

\$55

CHICKEN CORDON BLEU BITES

Ham, Swiss and honey mustard

\$55

GRILLED HALLOUMI SALAD

arugula, onion, parsley, roasted peppers, chickpeas, lemon tahini vinaigrette

\$55

FALAFELS

white bean hummus, pickled cucumber, red onion, cilantro, harissa aioli.

\$55

SMOKED PORK AND CHEESE CROQUETES

Honey mustard and relish

\$55

Entrees

SLOW ROASTED LEG OF LAMB

green garlic herb mashed, carrot, onion, celery, herbs topped with sweet cherry demi glace

\$85



APPLEWOOD SMOKED HAM

sliced glazed apples

\$75

CREAMY TUSCAN CHICKEN CUTLETS

Tomato, spinach, garlic, parmigiana

\$75

HORSERADISH SLICED STEAK*

Rosemary roasted potatoes, roasted carrots and brussels sprouts, caramelized onion

\$90

BUTCHER BOLOGNESE

Rigatoni pasta, ground beef, pork and veal, vegetables, whipped ricotta

\$75

SPRING PORK TENDERLOIN

asparagus mushroom and pea cream and cheese orzo, pork ju and fresh herbs

\$85

Sides | Half Trays Feed 6-8 people

HERB CARROTS

Pesto, pine nut, cumin and coriander

\$55

SMASHED CRISPY POTATOES

garlic, parmigiana, herb

\$55

ROASTED BROCCOLI CAESAR

garlic, parmigiana

\$55

APPLE GLAZED BRUSSELS SPROUTS

Apples, bacon lardons

\$55

MAC AND CHEESE

Bacon Breadcrumb

\$55

RAMP AND HERB MASHED POTATOES

\$55

Before placing your order, please be sure to inform us of any food allergies
All trays are served warm to hot and are all half tray prices, that feed roughly 6-8 people