

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

SPICED GREEK GRAIN SALAD

mixed greens, tomatoes, cucumbers, mint, basil, olives, chili garlic crunch, feta-dill dressing
\$50

ROASTED CARROT HUMMUS

spiced pumpkin seed Za'atar, pita bread
\$50

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
\$85

BUTCHER BOLOGNESE

Rigatoni pasta, ground beef, pork and veal, vegetables, whipped ricotta
\$70

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 FINGERLING POTATOES

herb
\$50

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