

elegant Affairs

Easter Feast-To-Go

110 Glen Cove Avenue Glen Cove NY 11542 | 516.676.8500

Appetizers

Baked Brie En Croute with Dried Cranberries, Caramelized Apple Puree & Water Crackers	\$48 serves 10-20
Garden Vegetable Crudités with Spinach Aioli	\$40 serves 10-20
Imported Cheese Platter with Grapes & Crackers	\$56 serves 10-20
Antipasto: Fresh Mozzarella, Roasted Peppers, Marinated Olives, Italian Cured Meats, Marinated Artichokes, Mushrooms & Toasted Croustades	\$135 serves 12-20
Homemade Potato Crisps with Warm Artichoke Spinach Dip	\$58 serves 12-18
Mini Franks in Puff Pastry with Dijon	\$12 per dozen
Jumbo Shrimp Cocktail with Lemon Wedges & Cocktail Sauce	\$26 per dozen
Herbs de Provence Baby Lamb Chops with Roasted Garlic & Chive Aioli	\$28 (7 per rack)
Mini Maryland Crab Cakes with Basil Remoulade	\$19 per dozen

Entrees

French Cut Chicken Breast with Portobello Mushroom Stuffing, Roasted Shallot Sauce	\$11 per portion
New Zealand Herb Crusted Rack of Lamb with cucumber yogurt dill sauce (7-8 ribs per rack)	\$28 serves 1-2
Herb Rolled Boneless Leg of Lamb with Mint au Jus	\$138 serves 8-12
Brown Sugar Glazed Spiral Ham with Apricot Mustard	\$80 serves 8-12
Whole Roasted Pesto or Dijon & Caper Crusted Side of Salmon with Basil Aioli	\$95 serves 10-15
Whole Roasted Turkey with Homemade Country Gravy	\$110 20 lbs serves 8-12/\$140 28 lbs serves 14-18
Fresh Ricotta & Marinara Lasagna	\$65 ½ pan serves 8-10/\$120 full pan serves 15-20
Traditional Lasagna Bolognese	\$65 ½ pan serves 8-10/\$120 full pan serves 15-20
Pecan Encrusted Filet Mignon with Port Wine Demi	\$195 per filet serves 8-12
Peppercorn Rubbed Filet of Beef with a Cabernet Demi	\$160 per filet serves 8-12
Whole Roasted Filet Mignon with Horseradish Crème (served room temperature)	\$195 per filet serves 8-12
Herb Encrusted Sea Bass with Lemon Buerre Blanc	\$18 per 8 oz. portion

Salads (Small Serves 4-8 / Large Serves 10-16)

Classic Caesar Salad with Herb Focaccia Croutons	\$28/\$53
Mesclun Greens with Candied Pecans, Goat Cheese & Champagne Vinaigrette	\$35/\$70
Chopped Spring Salad with Tomatoes, Cucumber, Truffle Romano & Balsamic Vinaigrette	\$25/\$50

Accompaniments (Serves 4 to 6 people per quart)

Sautéed Spring Julienne Vegetables with Herbal Butter	\$17 per quart
Roasted Asparagus with Truffle Butter	\$21 per quart
Roasted Red Bliss Potatoes Seasoned with Fresh Herbs	\$15 per quart
Honey Glazed Carrots with Fresh Dill	\$15 per quart
String Beans Sautéed with Toasted Almonds & Shallots	\$16 per quart
Authentic Potatoes au Gratin	\$18 per quart
Creamy Mashed Potatoes, Infused Options: Horseradish or Basil Pesto	\$18 per quart
Israeli Salad: Tomatoes, Cucumbers, Red Onions & Light Vinaigrette	\$14 per quart
Creamed Spinach	\$18 per quart
Fresh Mint Jelly	\$4 per pint
Assorted Mini Rolls; Onion, Pumpernickel, Sourdough & Rye	\$10 per dozen

Dessert

Flourless Chocolate Torte	\$28 serves 8-10
Homemade Apple, Blueberry or Peach Crisp	\$15 per quart
Assorted Homemade Cookies & Brownies	\$24 per dozen
Fresh Fruit & Berries	\$45 serves 8-12/\$90 Serves 18-22
Chocolate Covered Strawberries	\$16 per dozen
Cheesecake Lollipops	\$16 per dozen
Strawberry Shortcake	\$28 serves 10-12

Ordering Instructions: All food will be packaged with heating instructions. Delivery is available for an additional fee of \$40 within a 20 mile radius of our office. Payment may be in the form of Cash, Check, or Credit Card. (+3.5% credit card convenience fee)

Directions: I-19E to exit 39 N (Glen Cove Rd North) Take Glen Cove Rd to the end. At the Firehouse, turn left onto Glen Cove Ave. We are on the right after the HESS station.