



# EASTER MENU

BY

*Annina's*  
BAKESHOP

CAFE & CATERING

# preset menus

family of 4

## package 1

herb crusted lamb shoulder roast with  
a rosemary beef demi  
mixed green salad with balsamic dressing  
garlic mashed potatoes  
honey glazed carrots  
sautéed broccolini  
mini egg vanilla layer cake

**220**

## package 3

grilled red snapper with an orange  
and ginger beurre blanc  
roasted beet and arugula salad  
harvest grains  
(rice, lentil, and quinoa, chick peas, black and kidney beans)  
sautéed broccolini  
honey glazed carrots  
fresh fruit flan

**180**

## package 2

prime rib roast (2 bones)  
with red wine beef demi  
mixed green salad with balsamic dressing  
roasted garlic potato  
grilled asparagus  
roasted red and yellow peppers  
fresh fruit flan

**220**

## package 4

oven roasted capon  
with thyme velouté  
wild rice stuffing  
sauteed broccolini  
honey glazed carrots  
mini egg vanilla layer cake

**180**



# dinner parties

serves 10 to 12 people

## party 1

herb crusted lamb shoulder  
with a rosemary beef demi

grilled black cod with an orange  
and ginger beurre blanc

garlic mashed potatoes

harvest grains (rice, lentils, quinoa) roasted

mixed greens with a balsamic dressing

sautéed broccolini

honey glazed carrots

fresh fruit flan

mini egg vanilla layer cake

**690**

## party 2

prime rib roast (4bones)  
with red wine beef demi

seared halibut with a lemon thyme velouté

roasted garlic potatoes

wild rice pilaf

mixed greens with a balsamic dressing

roasted sweet peppers

grilled asparagus

fresh fruit flan

maple caramel butter cream layer cake

**690**

## party 3

oven roasted capon with thyme velouté

oven roasted maple glazed pork loin  
with apple sauce

mixed greens with balsamic vinagrete

wild rice stuffing

garlic mashed potatoes

sautéed broccolini

honey glazed carrots

mini egg vanilla layer cake

fresh fruit flan

**180**



# add-ons

serves 8 to 10 people

## charcuterie platter

spicy soppressata  
salami  
prosciutto  
olives  
pickled vegetables

**108**

## cheese platter

swiss, cheddar  
havarti, provolone  
goat, dried fruit and nuts  
assorted crackers

**70**

## gourmet cheese platter

smoked gouda, blue asiago,  
parmigiano reggiano,  
artisanal cheddar,  
premium crackers,  
dried fruit and nuts

**95**

## fruit platter

watermelon  
cantaloupe  
honey dew  
berries

**60**

## spinach artichoke heart dip

with grilled naan bread

**49**

## shrimp cocktail

20-25 shrimps  
fresh lemon  
cocktail sauce

**95**





# soups

4-6 people **30** | 8-10 people **50** | 12-15 people **70**

## hearty vegetable

sliced mushroom, sweet peas, carrots, celery, onion, and zucchini in a light tomato broth

## carrot ginger orange

pureed sweet carrot, orange zest and ginger thinned with cream

## potato and leek

smooth and creamy, sour cream swirl

# salads

4-6 people **30** | 8-10 people **50** | 12-15 people **70**

## mixed california greens

honey dijon mustard dressing or balsamic dressing

## harvest salad

arugula, roasted golden beets, spiced walnuts, goat cheese, crispy pancetta

## quinoa salad

tender quinoa, red and yellow pepper, cucumber, mixed greens, honey dijon vinaigrette

## caesar

classic caesar with romaine or baby spinach. house made dressing, croutons, and parmesan cheese

## apple feta

apple slices, red pepper, onion, feta, mixed greens, apple cider vinaigrette



# meats

## herb crusted rack of lamb

roasted to a medium, with rosemary beef demi

**45**

4 bone rack/portion

## oven roasted capon

5 - 8 lbs roasted to a golden brown with a chicken thyme velouté

**14<sup>50</sup>**/lbs

## prime rib

oven roasted to medium left whole or carved with beef demi

**28**/lbs (bone in)

**32**/lbs (boneless)

## seared halibut

with a lemon thyme velouté

**28**

6oz portion

## grilled black cod

with an orange and ginger beurre blanc

**30**/6oz portion

## maple glazed apple pork loin

honey glazed boneless pork loin with apple sauce

**16<sup>50</sup>**/lbs



# pasta and rice

4-6 people **30** | 8-10 people **50** | 12-15 people **70**

saffron seafood risotto

asparagus and mushroom risotto

harvest grain

(rice, lentil, and quinoa, chick peas, black and kidney beans)

tortellini pesto cream sauce

lasagna

9 - 12 people **60** | 18 - 21 people **110**

gnocchi

(potato dumpling in our house tomato sauce)

penne bolognese

(braised beef in our house tomato sauce)

# sides

4-6 people **30** | 8-10 people **50** | 12-15 people **70**

honey glazed baby carrots

grilled asparagus

green beans almondine

roasted mini red potatoes with rosemary

roasted garlic mash potato

scaloped potato



# dessert

6" mini egg cheese cake

40

6" mini egg vanilla or chocolate layer cake

40

6" fresh fruit flan

40

9" lemon meringue pie

17

8" flourless chocolate cake

47

cookie platter

4<sup>50</sup>/person

pastry and strawberry platter

7/person

fruit platter

6<sup>50</sup>/person

**gluten free options available  
ask when placing your order**

