



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 vinaigrette

wild rice stuffing

garlic mashed potatoes

sautéed broccolini

honey glazed carrots

mini egg vanilla layer cake

fresh fruit flan

580



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

14⁵⁰/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

16⁵⁰/ 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

4⁵⁰/person

pastry and strawberry platter

7/person

fruit platter

6⁵⁰/person

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

