



Easter Menu

Place Your Order Online by April 3rd

Snacks

Loaded Deviled Eggs - 12 for \$18

With bacon & scallions *gf*

Jumbo Shrimp Cocktail - 12 for \$36

with cocktail sauce & lemon wedges *gf*

Crab Fondue - Serves 4 for \$36

Local crab, rosemary focaccia

Charcuterie Cones - 6 for \$36

Cured meats, artisanal cheeses, cornichon & olive skewer, bread stick

Chevre, Fig & Bacon Tartlets - 12 for \$24

Goat cheese, fig & bacon in a flaky crust

Brie Tartlets - 12 for \$24

Apricot thyme reduction

Grazing Box \$80, Serves 2 - 4

Spring Veggie Box

Artisanal cheeses, cornichon & marinated olives, spiced nuts, dried fruits, mustards, spreads, crackers & baguette, gorgonzola fig crisps & seasonal shortbread cookies

Classic Deviled Eggs with Smoked Paprika

Fig Goat Cheese Tartlets

Crudités with Lemon Garlic Hummus

Brie tartlets with apricot & thyme reduction

Inspired by Spring Box

The same box as Spring Veggie with cured meats

Salads \$24, Serves 4

Arugula Bacon Caesar Salad

Parmesan, focaccia croutons, Caesar dressing

Berry Splash Salad

Greens, seasonal berries, English cucumber, feta, strawberry champagne vinaigrette *gf*

Desserts \$32, Serves 8 - 10

Lemon Sponge Pie

Berries & Cream Pie

Strawberry Shortcake Trifle

Chocolate Ganache Brownies

Entrées, Serves 4

Rack of Lamb - \$140

Herb marinated with Dijon demi-glace *gf*

Crispy Herb Salmon - \$72

Mustard dill sauce

Tavern Ham - \$40

With citrus brown sugar glaze *gf*

Apricot Dijon Glazed Chicken - \$60

Herb rubbed chicken breasts seared & finished with glaze *gf*

Lemon Chive Ravioli - \$60

Cream, parmesan, petite peas, fresh herbs *v*

Mushroom Bourguignon - \$60

Garlic mash *vg*

Sides \$24, Serves 2 - 4

Herb Roasted Petite Potatoes *vg gf*

Spring Peas with mint & feta *v gf*

Grilled Asparagus *vg gf*

Honey Citrus Heirloom Baby Carrots *v gf*

Maryland Corn Sauté *vg gf*

White Cheddar Macaroni & Cheese *v*

Zucchini & Yellow Squash *v gf*

Parmesan herb butter

Individual Quiches \$12, Serves 1 - 2

Bacon, Caramelized Shallot & Cheddar

Zucchini, Herb & Goat Cheese *v*

Mushroom, Spinach & Feta *v*

Ham, Arugula & Roasted Red Pepper

Brunch Casseroles \$24, Serves 2 - 4

Traditional Hash Brown Casserole

With caramelized onions & red pepper

Lemon Raspberry Bread Pudding

With citrus confection glaze

Scones & Muffins \$16 per dozen

Scones: Lemon Thyme & Cheddar Scallion,

Muffins: Blueberry Crumble & Cinnamon Chip

LOCAL • CUSTOM • SEASONAL

From Our Table to Yours

410.544.2660

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