



Easter Menu

Place Your Order Online by 12pm on March 24th

Snacks

Southern Deviled Eggs 12 / -18

relish, smoked paprika, *gf*

Jumbo Shrimp Cocktail 12 / -36

green goddess "cocktail" sauce & lemon, *gf*

Elegant Tartlets 12 / -24

brie, honey & pistachio

Crab Fondue, serves 4 / -36

Local crab, rosemary focaccia

Smoked Gouda Bacon Dip -12 pint

with sour dough pretzel bites

Charcuterie Cups 6 ea / -60

cured meats, artisanal cheeses, cornichon & olive skewer, bread sticks

Charcuterie Box -89, serves 8-10

cured meats, artisanal cheeses, cornichon, olives, spiced nuts, dried fruits, mustards, spreads, crackers & baguette

Veggie & Cheese Box -76, serves 8-10

crudités, hummus, artisanal cheeses, fresh berries, spiced nuts, dried fruits, mustards, spreads, crackers & baguette

Salads -18, serve 4

Arugula Salad

arugula, dried cherry, apricot, candied pecan, goat cheese & citrus vinaigrette *gf*

Berry Splash Salad

greens, seasonal berries, cucumber, feta & strawberry champagne vinaigrette *gf*

Easter Pasta Salad

cavatappi pasta, hard-boiled egg, petite peas, cherry tomato & green goddess dressing

Baked -32, serves 8 - 10

Peach Cinnamon Coffee Cake serves 9 / -32

Rosemary Focaccia Bread serves 8 / -8

Blueberry Cheesecake Galettes 4 / -32

WFPB Fresh Fruit Tart *gf* serves 8 / -32

Mangia Baby

Italian Cheesecake Cupcakes 6 / -36

Entrées, Serves 4

Beef Tenderloin -145

herb marinated, Dijon demi-glace *gf*

Roasted Salmon -64

whole grain tarragon compound butter

Tavern Ham -52

citrus brown sugar glaze *gf*

Orange Basil Glazed Chicken -56

chicken breast, orange basil glaze *gf*

Fontina Pasta Bake -36

cavatappi, creamy Fontina sauce, petite peas, asparagus *v*

WFPB Mushroom Bourguignon -72

vegan mashed potatoes *vg*

Sides -20, serve 2 - 4

White Cheddar Macaroni & Cheese *v*

Creamy Spring Peas with Leeks *v, gf*

Lemon Broccoli with Almonds *vg, gf*

Honey Citrus Heirloom Carrots *v, gf*

Garlicky Green Beans with Bacon *gf*

Roasted Parmesan Potatoes *v, gf*

Gruyere Mashed Potatoes *v, gf*

Grilled Local Asparagus *vg, gf*

Individual Quiches -12, serves 1 - 2

bacon, caramelized shallot & cheddar

zucchini, herb & goat cheese *v*

mushroom, spinach & feta *v*

smoked ham & gouda

Brunch -32

Blueberry Banana Bread Pudding, serves 4-6

lemon white chocolate glaze

Hash Brown Casserole, serves 4-6

caramelized onions & roasted red pepper

Meat Lovers Frittata, serves 8-10

bacon, sausage, ham & cheese

Sausage & Biscuits, serves 6-8

sausage gravy & homemade biscuits

Bunny Cinnamon Rolls -9 rolls

fluffy jumbo rolls, cream cheese icing

LOCAL • CUSTOM • SEASONAL

From Our Table to Yours

410.544.2660

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