



## 2020 Easter Pick Up Menu

**4/10 and 4/11** you can pick-up your order cold between 9:00am and 5:00pm with heating instructions provided so all you have to do is heat up your Easter meal at your convenience and enjoy.

**Easter Day** we will be accepting pick-up orders between 9:00am and 3:00pm for food orders from this menu. The food will be hot and ready to serve. Any specialty items not listed can be picked-up cold with heating instructions.

### **\*\*ALL-IN EASTER DINNER**

**PACKAGE INCLUDES:**

Mixed Green Salad with Dressing Packets	Serves 2	\$32
Rolls and Butter	Serves 4	\$64
<b><u>Choice of TWO Entrees</u></b>	Serves 6	\$96
Honey & Brown Sugar Glazed Ham	Serves 8-10	\$160

Roast Leg of Lamb

Chicken Piccata

**Choice of THREE Sides:**

Au Gratin Potatoes

Candied Yams

Southern Collard Greens with Smoked Turkey

Pecan Glazed Carrots

Tortellini with Homemade Vodka Sauce

Italian Style Green Beans

**Dessert Included:**

Assorted Miniature Dessert Bars: *Chocolate Cake, Strawberry Shortcake, Carrot Cake & Lemon Bars*

### **ALL-IN BUONA PASQUA DINNER**

**PACKAGE INCLUDES:**

Mixed Green Salad with Italian Dressing	Serves 2	\$32
Rolls and Butter	Serves 4	\$64
<b><u>Choice of TWO Entrees</u></b>	Serves 6	\$96
Homemade Lasagna	Serves 8-10	\$160

Chicken Piccata

Roast Leg of Lamb

Homemade Italian Meatballs

**Choice of THREE Sides:**

Wild Mushroom Risotto

Italian Style Green Beans

Italian Roasted Red Skin Potatoes

Penne Pasta with Homemade Tomato Sauce

Tortellini with Homemade Vodka Sauce

**Choice of ONE Dessert:**

Miniature Tiramisu & Cannoli

Assorted Miniature Dessert Bars: *Chocolate Cake, Strawberry Shortcake, Carrot Cake & Lemon Bars*

Let us know if you would like to add any additional entrees or sides to the menu.

## SALAD & APPETIZERS

### Mixed Green Salad

Tomatoes, cucumbers, and mixed greens. Served with Italian and Ranch dressing.

(serves 5) \$10  
(serves 10) \$20

### Fresh Fruit Tray with Honey Yogurt Mousse Dip

Fresh watermelon, pineapple, cantaloupe, honeydew and garnished with grapes and strawberries.

Small (serves 10) \$22.50

### Fresh Vegetable Tray with Ranch Dip

Fresh carrots, celery, cauliflower, broccoli, cherry tomatoes and cucumber.

Small (serves 10) \$22.50

### Traditional Deviled Eggs – Decorated with cream cheese flowers.

\$7.50 / Half Dozen  
\$15 / dozen

## BAKED GOODS

### Fresh Baked Rolls- Freshly baked plain dinner rolls with butter.

\$5 / dozen

### Homemade Miniature Cornbread Muffins

\$8 / dozen

## ENTREES

### Roast Leg of Lamb

Herb & garlic roasted leg of lamb with mint jelly on the side.

Serves 5 \$22.50  
Serves 10 \$45

### Roast Top Sirloin of Beef Au Jus

Top sirloin beef roasted and served sliced in Au Jus.

\$18.99 / Lb.

### Honey & Brown Sugar Glazed Ham

Whole ham glazed with honey and brown sugar. Baked and served sliced.

\$10 / Lb.

### Chicken Piccata

Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.

(10 Tenders) \$30  
(20 Tenders) \$60

### Beef Stroganoff

Strips of beef sautéed with onions and mushrooms, braised in beef gravy and finished with sour cream.

(serves 5) \$25  
(serves 10) \$50

## PASTA & RISOTTO

### Macaroni & Cheese

Shell pasta baked in a creamy cheese sauce.

(serves 5) \$11.25  
(serves 10) \$22.5

### Tortellini with Homemade Vodka Sauce

Ring-shaped pasta stuffed with cheese tossed in a creamy tomato sauce with red pepper flakes. Fresh grated Pecorino Romano cheese on the side.

(serves 5) \$13.75  
(serves 10) \$27.5

### Wild Mushroom Risotto

Baby portabella, shitake & oyster mushrooms with cream Italian rice.

(serves 5) \$12.5  
(serves 10) \$25

### Homemade Lasagna

Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese, mozzarella cheese & tomato basil sauce. Fresh grated Pecorino Romano cheese on the side.

(serves 4-6) \$18  
(serves 8-10) \$35

## SIDES - POTATOES

### Fresh Whipped Potatoes and Gravy

*Fresh whipped Idaho potatoes with homemade turkey gravy on the side.*

(serves 5) \$8.75

(serves 10) \$17.5

---

### Candied Yams

*Fresh sliced sweet potatoes roasted with syrup, butter, brown sugar and cinnamon*

Third Pan (serves 5) \$10

Half Pan (serves 10) \$20

Full Pan (serves 20) \$40

---

### Au Gratin Potatoes

*Baked cheesy potatoes*

(serves 5) \$11.25

(serves 10) \$22.5

---

## SIDES - VEGETABLES

### Honey Glazed Carrots with Pecans (V)

*Baby carrots glazed with honey, brown sugar, cinnamon and topped with candied pecans.*

(serves 5) \$8.75

(serves 10) \$17.5

---

### Buttered Corn

*Golden steamed corn buttered and seasoned.*

(serves 5) \$7.5

(serves 10) \$15

---

### Southern Collard Greens with Turkey

*Collard greens braised with smoked turkey legs, crushed red pepper, onion and garlic.*

(serves 5) \$8.75

(serves 10) \$17.5

(serves 20) \$35

---

### Italian Style Green Beans

*Fresh string green beans seasoned with fresh parsley & olive oil.*

(serves 5) \$11.25

(serves 10) \$22.5

---

## HOMEMADE SOUP

### Homemade Wedding Soup

\$8.75 per Quart

## DESSERTS

### Assorted Miniature Dessert Bars

*Chocolate Cake, Strawberry Shortcake, Carrot Cake & Lemon Bars*

\$36 / Small Tray (20 Pieces)

\$65 / Medium Tray (35 Pieces)

### New York Cheesecake with Cherry Glaze (Slice)

\$6 / each

### Chocolate Layer Cake (Slice)

\$5 / each

### Strawberry Shortcake (Slice)

\$5 / each

### Pecan Pie (Slice)

\$5 / each

**CALL THE SUSI FAMILY** at 614-235-7100 to finalize your order.