

Easter Menu

Artisan Breakfast Strata

Our homestyle, oven-baked strata brings together farm-fresh eggs and aged cheddar, layered with your choice of up to three hearty mix-ins — applewood smoked bacon, ham, classic breakfast sausage, fresh spinach, mushrooms, onions, bell peppers, or diced roma tomatoes. Complete with detailed cooking instructions to ensure the freshest taste for your Easter brunch spread!

Third Pan (serves 6) **\$40**

Half Pan (serves 12) **\$78**

French Toast Casserole

This house-made casserole is loaded with all the best parts of a traditional French toast! The casserole is topped with a brown sugar crumble and served with maple syrup. Complete with detailed cooking instructions to ensure the freshest taste for your Easter brunch spread!

Third Pan (serves 6) **\$44**

Half Pan (serves 12) **\$86**

Breakfast Quiche

Fresh, flaky crust and prepared to order with your choice of savory filling. Select from Mediterranean with roasted tomato, spinach, and feta; Bacon Broccoli with cheddar cheese; or Sausage Mushroom with onion and cheddar cheese.

Fully cooked and ready to heat and serve. Each quiche yields 8 slices.

\$27.50 each

Pastries

Fresh made from scratch with choice of almond, strawberry nutella, lemon blueberry, or chocolate, these pastries make a great addition to any brunch spread.

\$28.50 per dozen

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Easter Family Meal

Celebrate Easter with a thoughtfully curated, chef-prepared meal. This comforting yet elevated spread features tender glazed ham, indulgent cheesy potatoes, dill baby carrots, steamed green beans, and soft Hawaiian rolls. Complete with detailed heating instructions, this heat-and-serve meal allows you to host effortlessly while enjoying a beautifully prepared holiday feast.

\$118 (serves 6)

\$235 (serves 12)

- Sweet Treats -

Traditional Lamb Cake

House made pound cake baked in a lamb mold, hand piped with buttercream and beautifully decorated. A gorgeous and edible centerpiece for your Easter celebration.

\$38 each

Carrot Cupcakes

Our from scratch classic carrot cake recipe portioned into individual cupcakes, topped with delicious cream cheese frosting and garnished with edible chocolate carrots.

\$48.50 per dozen

Pickup on Saturday April 4th from 11 am – 2 pm.

5344 Williams Drive in Roscoe, IL 61073

Perfectly Seasoned
Catering for All Occasions