

EASTER MENU

SUNDAY MARCH 31 ST,2024



**GOURMET
GARAGE®**

Complete Easter Dinners

Honey Glazed ham

Honey Glazed Ham
Pigs in Blanket
Mesclun Salad
Mashed Potatoes
Roasted Sweet Potatoes
Grilled Asparagus
Easter Themed Cake (Chocolate OR Vanilla)
Serves 8-10 - **\$289.99**

Grilled Filet Mignon

Grilled Filet Mignon with horseradish cream
Mini Beef Wellington
Rosemary Roasted Potatoes
Roasted Sweet Potatoes
Grilled Asparagus
Easter Themed Cake (Chocolate OR Vanilla)
Serves 8-10 - **\$329.99**

Grilled Salmon

Grilled Salmon with Dill Sauce
Sausage stuffed Mushrooms
Cucumber Dill Salad
Rosemary Roasted Potatoes
Grilled Asparagus
Easter Themed Cake (Chocolate OR Vanilla)
Serves 8-10 - **\$249.99**

Beef Wellington

Oven-Ready Beef Wellington
Classic Cheese Platter
Mixed Green Salad
Mashed Potatoes
Grilled Asparagus
Easter Themed Cake (Chocolate OR Vanilla)
Serves 8-10 - **\$464.99**

**OVEN-READY – Uncooked, perfectly seasoned.
complete with roasting pan and easy to
follow instructions.**

Starters

Garden Crudité Platter

Fresh vegetables including broccoli,
carrots, cucumber, celery, cherry
tomatoes and peppers with choice of
hummus or herb dip
Serves 6-8 - **\$34.99**
Serves 12-16 - **\$64.99**

Cubed Cheese Platter

Swiss, Havarti, Gouda,
Cheddar & Muenster cheese with
crackers and freshly baked baguette
Serves 6-8 - **\$39.99**
Serves 12-16 - **\$74.99**

Antipasto Platter

Sliced Genoa salami, imported prosciutto,
Sopressata, provolone, mozzarella
and tomato salad, marinated artichokes &
marinated olives served with crackers
and freshly baked baguette.
Serves 6-8 - **\$54.99**
Serves 12-16 - **\$104.99**

Classic Cheese Platter

Wedges of Brie, Jarlsberg, Drunken Goat,
manchego, Cheddar & Bleu served with
crackers and freshly baked baguette
Serves 6-8 - **\$59.99**
Serves 12-16 - **\$109.99**

Quiches

Choice of Lorraine, Spinach, Broccoli Cheddar
OR Mushroom
Serves 6-8 - **\$14.99**

Salads

Mixed Greens

With fresh vegetables
served with balsamic vinaigrette
Serves 8-10 - **\$39.99**

Caesar

Romaine, parmesan, croutons
served with Caesar dressing
Serves 8-10 - **\$34.99**

Mesclun

With cranberries, walnut,
goat cheese served with
raspberry vinaigrette
Serves 8-10 - **\$49.99**

Entrees

READY TO SERVE

Grilled Filet Mignon

Sliced and served with green beans,
shallots & horseradish cream
Serves 10 - **\$174.99**

Salmon Fillet Platter

Grilled OR Poached Salmon served with
creamy dill sauce & cucumber dill salad
Serves 8 - **\$99.99**

Honey Glazed Spiral Ham

Serves 6-8 - **\$89.99**
Serves 10 -12 - **\$149.99**
With chutney, mustard & biscuits
Serves 12-16 - **\$159.99**

READY TO HEAT

Penne A La Vodka

Serves 10 - **\$59.99**

OVEN-READY

Beef Wellington

Filet Mignon, pate de campagna
and mushrooms in puff pastry
Serves 4-6 - **\$159.99**
Serves 10-12 - **\$299.99**

**OVEN-READY – uncooked, perfectly seasoned
complete with roasting pan and easy to follow instructions**

Sides 2lb minimum

Rosemary Roasted Potatoes
\$11.99 LB

Mashed Potatoes
\$11.99 LB

Grilled Asparagus
\$11.99

Roasted Sweet Potatoes
\$ 11.99

Roasted Vegetables
\$11.99 LB

Broccoli with Garlic
\$11.99 LB

Desserts

Easter cake
7” - \$24.99 / 10” - \$44.99

Easter Cupcakes
\$ 24.99 DZ

Easter Pull apart Cupcakes
\$ 29.99 DZ

Fairway Cookie & Brownie Platter
Serves 8-10 - \$54.99
Serves 16-18 - \$89.99

Sliced Fresh Fruit & Berry Platter
Serves 8-10 - \$39.99
Serves 16-18 - \$69.99

10” Strawberry Shortcake
\$44.99

8” Carrot Cake
\$24.99

**ORDERS MUST BE PLACED BY
THURSDAY, MARCH 28TH AT 5PM
PICK-UP AND DELIVERY AVAILABLE:
8-11AM, 11AM-2PM, 2PM-4PM**

**TO PLACE YOUR ORDER
CALL 888-521-1824
FULL MENU AVAILABLE ONLINE:
GOURMETGARAGE.COM/CATERING**

MANHATTAN

155 West 66th Street
Tribeca 366 Broadway
West Village 585 Hudson Street

Taxes and delivery fees apply. All items are cold or ready-to-heat. Sterno sets and disposable tableware available for an additional charge upon request. Changes and cancellations must be made directly with a Catering specialist. We will gladly accept changes if made before posted "order by" date. Cancellations made after "order by" date will be subject to 50% of the final bill. Catering items are prepared in facilities that handle peanuts, tree nuts, soy, eggs, milk, wheat and fish.