



Bonni Manning
CATERING INC.

Saturday April 3, 2021 - Feeds 4

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Rack of Lamb/Finnes Herb Panko Crust 90.

Mint Pistou

Demerara Glazed Easter Ham 90.

House Made Southern Mustard

Champagne Poached Salmon 95.

Dill, Lemon and Garlic Scape Raita

Crispy Rosemary Smashed Fingerlings 30.

Papardelle con Cacio e Pepe 30.

Local Cream/Grana Padano/Butter/Cracked Peppercorns

Parmesan Roasted Asparagus 30.

Blistered Grape Tomatoes

Broccoli Rabe w/ Grilled Lemons 30.

Garlic Confit

Salad: 30.

Arugula/Roasted Beets/Local Goat Cheese/Toasted Pistachios//Honey
Lavender Vinaigrette

Flatbread: 25.

Whipped Ricotta/Artichokes/Swiss Chard/Roasted Garlic

Italian Easter Pie Frittata: 25.

Salami/ Pepperoni/Capicola/Ricotta/Hard Boiled Eggs/Provolone

Spring Breakfast Crepes: 30.

Whipped Mascarpone Fresh Berries/Melba Sauce

Dessert: 30. Lemon Lavender Tart

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Whole Peppercorn Crusted Filet w/ horseradish sauce [feeds 8-10]

165.

Old Fashioned Whole Bone-In Glazed Hams [feeds 20-30] 140.

860.355.0004