

EASTER MENU

STARTERS AND SALADS

Spring Charcuterie

seasonal imported cheese & meats with accompaniments

Truffled Wild Mushroom Risotto Balls

Baby Lamb Chop Lollipops

chimichurri sauce

Miniature Crab Cakes

red pepper remoulade

Jumbo Shrimp Cocktail

lemon and cocktail sauce

Olive Salad

olive medley, celery, vinegar peppers

Fennel Salad

lemon vinaigrette

Golden Beet Salad

mixed baby greens, candied nuts, goat cheese, house vinaigrette

OVEN READY MEATS

Maple Glazed Spiral Ham (half or whole)

Herb Encrusted Rack of Lamb

Seasoned Baby Lamb Crown Roast

Marinated Leg of Lamb (bone-in or boneless)

Boneless Pork Loin Roast (plain or stuffed)

Seasoned Crown of Pork

Seasoned Prime Filet Mignon Roast

Herb Encrusted Prime Standing Rib Roast

Herb Encrusted Prime NY Strip Roast

Long Island Duck Breast

PASSOVER

Matzoh Ball Soup

Potato Latkes

Beef Brisket

slow roasted, brown gravy and vegetables

Bell & Evans Roasted Rosemary

Chicken

EASTER BRUNCH

Smoked Salmon Platter

French Toast Casserole

Breakfast Casserole

MAIN COURSE

Potato Crusted Salmon

caper and lemon creme fraiche

Crabmeat Stuffed Shrimp

breadcrumbs and lemon white wine sauce

Cavatappi Pasta with Sausage and Broccoli Rabe

white wine garlic sauce

Farfalle Primavera

zucchini, broccoli, carrots, red and yellow peppers, sauteed onion, white wine garlic sauce, parmesan

Chicken Rollatini

stuffed with asparagus, sun dried tomatoes, fontina in a brandy cream sauce

Grilled Eggplant Rollatini

ricotta, mozzarella, provolone in a light marinara sauce

SIDES

Prosciutto Wrapped Asparagus

Glazed Baby Carrots

Green Beans

panko and parmesan

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Mashed Potato Casserole

creamy potatoes, mozz, parmesan, breadcrumbs, crispy prosciutto

Broccoli Casserole

panko and parmesan

DESSERT

NY Style Cheesecake

Sfogliatella

Pastiera

Assorted Bindi

Desserts Cookie

Platters

Pizza Rustica

Easter Bread

AS THORNWOOD
986 BROADWAY
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