



Easter Menu 2025

Order by Friday, April 11th for pickup on Saturday, April 19th

Appetizers

JUMBO SHRIMP

House Made Cocktail Sauce, Lemon | \$15/half doz

ARTISANAL CHEESE DISPLAY

Hudson Valley Camembert, Beecher's Flagship, Egdwick Canterbury, Dried Fruits, Fig Jam, Bruschetta | \$30 (serves 4-6)

RAW VEGETABLE DISPLAY

Basil Aioli | \$24 (serves 4-6)

SPRING HUMMUS TASTING

Ruby Beet, Heirloom Carrot, Sweet Pea Hummus, Carrot Crudite, Toasted Pita | \$32 (serves 6)

MAIN COURSE DEVEILED EGGS

\$12/half dozen

MC MAINCOURSE

Family Style Entrees

NORTH COUNTRY SMOKED HAM

\$18/person

ROASTED SIRLOINS OF LAMB

Pan Jus | \$26/person

BRAISED HUDSON VALLEY BEEF SHORT RIBS

\$24/person

FAROE ISLAND SALMON ROULADE

Spinach, Mushrooms, Tomato Confit | \$18/person

SPRING VEGETABLE NAPOLEON

Portobello, Spun Tofu, Red Pepper, Eggplant, Zucchini, Tomato | \$16/person

WHOLE ROASTED CAMPANELLI'S CHICKEN

House Made Gravy | \$28/chicken (serves 2-4)

SPRING VEGETABLE LASAGNA

Fresh Pasta, House Made Ricotta, Blistered Tomato Sauce | \$85/pan (serves 8-10)

Complete Dinners

Make any protein a complete dinner with your choice of 2 sides +\$6 (For more than 3 people, please order accompaniments by the pound)

Salad + Soup

ORGANIC FIELD GREENS

Crisp Vegetables, Balsamic Vinaigrette | \$5/person

SPRING LEEK + POTATO SOUP (GF)

| \$12/quart (serves 2-3)

Trimmings

\$14/lb (1 lb serves 2-3)

Haricots Verts

Whipped Yukon Gold Potatoes

Pine Island Potato Au Gratin

Spring Asparagus, Pea Leaves, Mushrooms, Squash, Red Peppers, Sweet Peas

Final Orders

Order by Friday, April 11th for pickup on Saturday, April 19th from 12-6pm

[Click here to place an order online](#)

Breakfast Essentials

CINNAMON WALNUT BAKED FRENCH TOAST

Hudson Valley Maple Syrup | \$48 (serves 8-10)

BREAKFAST PASTRY BASKET

Mini Plain & Chocolate Croissants, Mini Cheese Danish, Coffee Cake, Sweet Cream Butter, Fresh Fruit Preserves | \$48 (serves 8-10)

HOUSE MADE QUICHE

House Made Crust, Farm Fresh Eggs, Artisanal Cheeses, Roasted Spring Vegetables | \$52 (serves 8)

MINI VEGETABLE FRITTATAS

Farm Fresh Eggs, Roasted Vegetables, Artisanal Cheese | \$25.50/half dozen

CATSMO SMOKED SALMON PLATE

Bagels, Cream Cheese, Caperberries, Olives, Tomatoes, Red Onion | \$120 (serves 10-12)

ASSORTED FRESH BAGELS

Whipped Plain & Vegetable Cream Cheese | \$30 (serves 10)

MINI FRESH BAKED MUFFINS

Lemon Blueberry or Banana Nut | \$33/half dozen

FRESH FRUIT SALAD

An assortment of the season's best Fruits & Berries | \$30 (serves 6) +\$5/additional person

PINE ISLAND POTATO HOME FRIES

Caramelized Peppers & Onions | \$24 (serves 6) +\$4/additional person

YOGURT PARFAIT

House Made Granola, Berry Preserves | \$6/person

Breakfast Add-Ons

NO. 6 DEPOT COFFEE \$12.95

TOMA BLOODY MARY MIX, MILD \$11.95

TOMA BLOODY MARY MIX, HORSERADISH \$11.95

Desserts

LEMON MERINGUE PIE

\$25 (serves 8)

DARK CHOCOLATE BREAD PUDDING

Whole | \$54 (serves 8-10)
Individual | \$6.5/slice

DUTCH APPLE PIE

Brown Butter Streusel
Whole | \$25 (serves 8)
Individual | \$6/slice

MAIN COURSE PIE

Layers of NY Cheesecake, Dark Chocolate Cheesecake, Dark Chocolate Mousse, Crushed Walnut Crust | \$7.25/slice

PISTACHIO RASPBERRY OPERA CAKE

\$42 (serves 6-8)

FLOURLESS CHOCOLATE TORTE

Salted Caramel, Gluten Free
| \$60 (serves 10)

CLASSIC NY CHEESECAKE

Strawberry or Caramel Sauce
| \$60 (serves 8-10)

PEANUT BUTTER CHEESECAKE

Whole | \$60 (serves 8-10)

APPLE BLUEBERRY CRISP

\$48 (serves 8-10)

COCONUT QUINOA PUDDING

Vegan & Gluten Free | \$4.5/person

VANILLA BEAN RICE PUDDING

Gluten Free | \$5.5/person

BLUEBERRY COFFEE CAKE

\$12/loaf

BANANA WALNUT LOAF

\$12/loaf

LEMON POUND CAKE \$12/loaf

EASTER BREAD

Wreath | \$12/loaf

PISTACHIO LEMON MACARONS

\$3.75 each, \$18/half dozen

ASSORTED EASTER SUGAR COOKIES

\$3.75 each, \$42/dozen

HOT CROSS BUNS

\$15/half dozen