



EASTER CATERING

Last Day to order: Friday March 27th

All Pickups on Sat April 4, 9am to 12pm

SOUPS

\$75/Gallon

Cream of Asparagus Mostly Cabbage Lobster Bisque
French Spring Vegetable Carrot Ginger Broccoli Cheddar

APPETIZERS

Pizza Rustica (Pizza Gain) \$45.00

Savory pie with variety of meats & cheeses in a pastry dough.

Serve cold or room temperature

Shrimp Cocktail Platter \$150

Homemade cocktail sauce with freshly grated horseradish

Stuffed Garlicky Cremini Mushrooms \$65

Crostini Platter \$135

With Bruschetta, Artichoke Dip &
Whipped Goat Cheese with Honey

SIDES

For your main dish - serves approx 10 people

Stuffed Baby Artichokes \$75

Chilled Shrimp Salad \$75

Beet Salad with Shallot Dressing \$65

Loaded Potato Salad \$65

Rosemary Roasted Potatoes \$65

Apple Fennel Slaw \$65

Creamy Tortellini Salad (*served cold or room temp*) \$65

SAUCES

\$25/Quart

Lamb Bolognese Pomodoro

Creamy Wild Mushroom Vodka

CONFECTIONS

Blueberry Scones \$48/Doz. Brownies \$42/Doz

Chocolate Mousse Cake \$60 Pistachio Ricotta Cake \$60

Lemon Squares \$48/Doz.

BARK

Half-Pound Bag \$12 / One-Pound Bag \$22

Easter Bark (*dark chocolate, coconut & almond*).

Peanut Butter Bark (*milk chocolate & whole peanuts*).

TRUFFLES

Half-Dozen: \$12 (1 Type) / Box of 25: \$50 (1 or 2 Types)

Dark Chocolate Fig & Walnut Coconut

973.327.4453

www.thecopperkettlenj.com