



### **ENTREES**

Shepard's Pie......\$16.99 Corned Beef & Cabbage.....\$19.99 Guinness Stew.....\$14.99

# SIDE COURSE

Red Potatoes w/ Parsley & Garlic Butter...\$6.99

## **DESSERTS**

Eclairs.....\$5.49 Key Lime Tarts.....\$6.99







#### MEATS

**Seasoned Domestic** \$19.99lb Legs of Lamb

Italian

Fresh Rosemary, Parsley, Garlic, Salt & Pepper

Greek

Fresh Oregano, Garlic, Lemon Zest. Salt & Pepper

**First Cut Briskets** \$11.99lb

#### ENTREES

**Glazed Ham & Dinner Rolls** \$59.99 1/2 Trays (feeds 12-15)

Turkey Breast with Gravy & \$79.99 **Dinner Rolls** 

**SIDES** 1/2 Trays (feeds 12-15)

\$39.99

\$39.99

\$12.99/Quart

1/2 Trays (feeds 12-15)

#### DESSERTS

\$21.99 **Fingerling Potatoes with Boston Cream Pie** Lemon, Garlic & Oregano Banana Cream Pie \$21.99 **String Beans Almondine** \$12 Baklava **Greek Sweet Bread Italian Wedding Soup** 

### FEATURE SPRING SPECIALS

#### Peach Bellini **Mousse Cake**

Two layers of yellow cream cake split and filled with a champagne mousse folded with diced sweet peaches. Topped with a layer of peach glaze. (Serves 16)

\$36.99

#### **Easter Coconut Cake**

Three layers of yellow cake filled with Coconut Bavarian Cream and iced with Coconut Butter Cream, edged with shredded Coconut and garnished with Pastel Almonds.

\$39.99