

E A S T E R

Starters:

- Tony's Bloody Mary mix gf, vegan \$12 per quart
- Deviled eggs (by the ½ dozen) gf \$12 for ½ dozen
- Potato leek and watercress soup gf, v \$7 pint \$14 quart
- Arugula and radicchio salad with roasted beet threads, English peas, cucumbers, goat cheese and lemon herb vinaigrette gf, v \$30 small bowl \$45 large bowl

Entrees:

- Roasted filet of beef with horseradish sauce gf \$295.00
- Poached salmon with Pommery dill sauce gf\$125 per side (serves 10-12 people)
- Crab cakes (5 oz) with tartar sauce \$12 each
- Pan-seared salmon filet with roasted tomatoes and capers gf \$12 each
- Rosemary roasted New Zealand baby lamb chops gf \$35 per rack
- Quiche with mushrooms, leeks and fontina cheese v \$38 (serves 6)
- Frittata with spring greens, Asiago cheese and chervil gf, v \$45 (serves 8)
- Spinach and cheese lasagna v\$10 per serving OR \$75 for ½ hotel pan

Sides:

- Roasted fingerling potatoes gf, vegan \$8/pt \$16 qt
- Haricot vert with roasted red peppers and preserved lemon gf, vegan \$12/lb
- Mustard dill potato salad gf,v \$9/pt \$18/qt
- Mashed sweet potatoes gf, v \$9/pt \$18/qt
- Asparagus spears with shaved fennel and fresh thyme gf, vegan \$5 per serving
- Roasted baby carrots gf, vegan \$5 per serving
- Farro salad with roasted carrots, chickpeas, medjool dates, arugula and harissa vinaigrette vegan \$9 pint \$18 quart

Desserts:

- Easter cupcakes (6 pack assorted) \$22.00 for 6
- Chick cake pops (marble) \$4.50 each

Please CALL Bacchus to place your order 215-545-6656

Please place your order by Sunday, March 24, 2024

Orders can be picked up at Bacchus on Saturday, March 30, 2024

We are closed Easter Sunday, March 31, 2024