

# EASTER MENU

## Starters:

- Tony's Bloody Mary mix gf, vegan \$12 per quart
- Deviled eggs (by the ½ dozen) gf \$15 for ½ dozen
- Stuffed mushrooms with pesto, fresh mozzarella and breadcrumbs V \$12 for 6
- Spinach artichoke dip gf, v \$4.50 per ½ pint
- Vichyssoise gf, v \$7 pint \$14 quart
- Cream of asparagus gf, v \$7 pint \$14 quart
- Spring green salad with roasted beets, dried figs, toasted almonds, goat cheese and honey white balsamic 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)
- Shrimp and crab cakes (5 oz) with chive aioli \$12 each
- Panko crusted cod (6 oz) with Louie sauce \$12 each
- Cajun spiced salmon skewers with fresh bay leaves and preserved lemon aioli gf \$12 each
- Rosemary Dijon roasted New Zealand baby lamb chops gf \$35 per rack
- Frittata with spinach, roasted tomato, caramelized onion and Fontina gf, v \$8 per piece
- Beef lasagna ....\$10 per serving OR \$75 for ½ hotel pan

## Sides:

- Roasted rosemary bliss potatoes gf, vegan \$8/pt \$16 qt
- Green beans amandine gf, vegan \$12/lb
- Mustard dill potato salad gf,v \$9/pt \$18/qt
- Roasted garlic mashed potatoes gf, v \$9/pt \$18/qt
- Potatoes au gratin with gruyere gf, v \$75 per pan (serves up to 15 people)
- Escarole with white beans gf, vegan \$10/pt \$20/qt
- Honey roasted baby carrots gf, v \$5 per serving
- Farro salad with roasted sweet potatoes, chickpeas, medjool dates, arugula and shallot red wine vinaigrette vegan \$9 pint \$18 quart

## Desserts:

- Easter cupcakes (6 pack assorted) \$22.00 for 6
- Chick cake pops (marble) \$4.50 each
- Easter egg cakes (chocolate or vanilla) \$28 each

Please CALL or stop by Bacchus to place your order 215-545-6656

Please place your order by Sunday, April 13, 2025

Orders can be picked up at Bacchus on Saturday, April 19, 2025

We are closed Easter Sunday, April 20, 2025