

PLEASE PLACE YOUR ORDER BY **5:00 PM WEDNESDAY, APRIL 8TH** FOR PICKUP APRIL 11TH FROM 12PM -4PM

Easter Breakfast/Brunch

Fresh Squeezed Orange Juice
Fresh Fruit Salad
Katie's Petite Apricot Scones (Ready-to-Bake)
Devonshire Cream & Lemon Curd
English Sausage Rolls ~Spicy Mustard (Ready-to-Bake)
Roasted Breakfast PeeWee Potatoes
Quiche Lorraine **OR**
Veggie Quiche
Springtime Snickerdoodle Cookies & Egg Shaped Snoball Cookies
\$165 / Serves 6
Suggested Wine Pairing: McBride Sisters Brut Rose \$24

Easter Dinner

Date Rumaki & Traditional Deviled Eggs
Fresh Fruit & Cheese with Crudités & Crostini
Carrot & Dill Soup with Fresh Dill & Parmesan Garnish
Pineapple Apricot Glazed Spiral Ham
Alicia's Springtime Salad ~ Poppy Seed Vinaigrette
Scalloped Gruyere Potatoes & Succulent Grilled Veggies
Poppy Seed Rolls (Ready-to-Bake) with Whipped Butter
Springtime Snickerdoodle Cookies & Egg Shaped Snoball Cookies
3-Layer Strawberry, Tangerine & Vanilla Crème Cake
\$325/ Serves 6
Suggested Wine Pairing: Domaine Serene Pinot Noir \$75

Breakfast & Brunch Items

Fresh Fruit Salad \$30 / Serves 6-8
Mixed Berry **OR** Banana Nut Muffins \$3.50 / each
Cinnamon Coffee Cake (Whole 9" Round) \$30 / Serves 8-10
Whole Quiche Lorraine \$38 / Whole Veggie Quiche \$38 / Serves 6-8
Katie's Petite Apricot Scones w/ Devonshire Cream & Lemon Curd (Ready-to-Bake) \$18 / Half Dozen
English Sausage Rolls (Ready-to-Bake) with Spicy Mustard \$25 / Dozen
Apple Cider Sausage Links \$25 / Dozen
Cheesy Potato Hash with Bacon & Green Onions \$22 / Quart
Roasted Breakfast PeeWee Potatoes \$16 / quart
Sweet Potato Buttermilk Biscuits (Ready-to-Bake) \$15 / Half Dozen
Pecan Sticky Buns (Ready-to-Bake) \$25 / Serves 4-6

Hors D'oeuvres & Appetizers

Antipasti & Vegetable Tray with Hummus & Lemon Zest Ranch \$40 / Serves 6-8
Traditional Deviled Eggs \$21 / Dozen
Arturo's Homemade Potato Chips with Pan Fried Onion Dip \$30 / Serves 4-6
Fresh Fruit & Imported Cheeses with Crackers & Dried Bread \$45 / Serves 6-8
Brandied Apple-Pecan Brie en Croute with Fresh Fruit & Crackers \$60 / Serves 8-10
Johnny's Cheese Puffs (Ready-to-Bake) with Savory Mild Pepper Jelly \$20 / Dozen
Date Rumaki (Dates Wrapped in Bacon with our House Made Teriyaki Glaze) \$40 / 3 Dozen
Crispy Artichoke Hearts with Lemon-Caper Aioli \$36 / Dozen

Sides, Soups, Salads & More

Traditional Mac 'n Cheese \$22 / Quart (also available with lobster, add \$20)
Scalloped Gruyere Potatoes \$22 / Quart
Succulent Grilled Veggies (Asparagus, Carrots, Mushrooms, & Squash) \$20 / Quart
Grilled Artichoke Halves with Lemon Aioli Dipping Sauce \$16 / 4 Halves
Carrot & Dill Soup with Fresh Dill & Parmesan Cheese Garnish \$12 / Quart
Assorted Mini Sandwiches (Turkey "Pink Cloud", Roast Beef w/Cucumber & Dill, & Ham with Swiss) \$50 / Dozen
Picnic Potato Salad \$30 / Serves 6-8
Veggie Couscous Salad \$30 / Serves 6-8
Asian Grilled Chicken Salad, Crunchy Rice Noodles & Asian Vinaigrette \$35 / Serves 6-8
Alicia's Springtime Salad: Mixed Greens, Blueberries, Hearts of Palm, Candied Pecans & Poppy Seed Vinaigrette \$35 / Serves 6-8
Orange-Poppy Seed Rolls (Ready-to-Bake) **OR** Dill Rolls (Ready-to-Bake) \$16 / Dozen

Additional Items on Reverse

Classic Entrees

- Pineapple Apricot Glazed Spiral Ham \$90 / 7-8 lbs.
Cranberry Pork Roast \$80 / Serves 4-6
Beef Filet Medallions with Red Wine Reduction \$95 / Serves 4-6
Chicken Cordon Bleu (Chicken Breast Stuffed with Ham & Cheese in a Bechamel White Sauce) \$80 / Serves 4-6

Desserts & Confections

- Carrot Orange Cookies with Orange Zest Icing **OR** Egg Shaped Snoball Cookies \$22 / Dozen
Springtime Snickerdoodle Cookies \$22 / Dozen
Blueberry Lemon Bars \$24 / Dozen
3-Layered Easter Cake: Strawberry, Tangerine & Crème Layers with Strawberry Buttercream Frosting \$60 / Serves 8-10
Petite Carrot Cake with Cream Cheese Frosting \$60 / Serves 8-10
Malted Milk Chocolate Easter Cupcakes, Garnished with Buttercream & Robin's Eggs \$22 / Half Dozen
Perfect Holiday Pies: Alicia's Famous Cherry, Peach **OR** Traditional Apple \$38 / Serves 6-8
Chocolate Mousse Dessert Shots **OR** New York Cheesecake Dessert Shots \$18 / Half Dozen

Individual Easter Dinner \$45pp

Fresh Fruit & Cheese, Deviled Eggs, Carrot & Dill Soup, Springtime Salad, Cranberry Pork Roast, Cheesy Potato Hash, Grilled Veggies, Brioche Roll, Malted Milk Chocolate Easter Cupcake, Carrot Orange Cookie & Snoball Cookie

Wine Pairings & Suggestions

Reds

Domaine Serene Pinot Noir \$75

Oregon, Willamette Valley

Bellacosa Cabernet Sauvignon \$20

California, Healdsburg

White & Rose

Illumination Sauvignon Blanc \$35

California, Napa Valley

McBride Sisters Brut Rose \$24

Marlborough, New Zealand

This Easter I hope that we may all come together to celebrate our blessings, our continued health and the promise that the Spring season offers. In this time of renewal, I am grateful to be surrounded by the beauty of nature in our gardens and environment, as well as the beauty that I see when families gather and share in communion. May you and your family have the fortune to spend this holiday together, and to delight in all of its offerings.

From Me, My Daughters, and the entire Alicia's Staff

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Heating Instructions - Bring items to room temperature first

Artichokes, Crispy	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 10-15 minutes @ 350°. Remove cover for the last 5 minutes.
Artichokes, Grilled	Enjoy chilled or at room temperature.
Beef Filet Medallions	Bake covered at 325° for 20-30 minutes, until heated through.
Brie en Croute (Ready-to-Bake)	Bake in foil @ 350 ° for 20-25 minutes.
Buttermilk Biscuits	Biscuit dough comes frozen; defrost before baking. Preheat oven to 400°. Place defrosted biscuits on a greased baking sheet in the center of the oven for 16-18minutes.
Cheese Puffs, Jonny's (Ready-to-Bake)	Ready to Bake (do not defrost). 400° approx. 25min or until golden brown.
Chicken Cordon Bleu	Bake covered at 325° for 20-30 minutes, until heated through.
Date Rumaki	Remove condiments/toppings. Place in microwave on high for 1–2 minutes. Top with pineapple, green onion, and sesame after Date Rumaki is hot.
Ham, Glazed	Bake covered at 350° for 35 minutes.
Mac 'n Cheese	Remove plastic lid & cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350 °. Remove cover for the last 5 minutes or until topping is crisp.
Pecan Sticky Buns (Ready-to-Bake)	Thaw out in refrigerator overnight. Remove from refrigerator & let rise for about 1 hour before baking. Preheat oven to 350°. Place pan on a rimmed baking sheet (to catch any drips); bake uncovered for 35-45 minutes. Remove from oven and let sit for 5 minutes, pouring off any excess butter in the pan before turning sticky buns over onto a platter. BE CAREFUL - contents are HOT! Serve immediately.
Pork Tenderloin (Any Variety)	Bake covered at 250° for 45 minutes.
Potatoes, Breakfast Peewee	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Potatoes, Cheesy Hash	Bake covered at 350° for 20 minutes. Remove cover and bake for another 20 minutes
Potatoes, Scalloped	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Quiche, Whole (Any Variety)	Cover with foil & reheat @ 350° for 15-20 minutes or reheat in microwave for 5-8 minutes on high.
Rolls (Ready-to-Bake)	Roll dough comes frozen. Keep frozen until 3 1/2 hours before you wish to serve. Remove from freezer and place into greased muffin tins. Allow to rise at room temperature for 3 hours. Bake at 350 degrees for 20 minutes.
Sausage Links	Place in a microwave-safe dish, cover with plastic wrap, and heat 3-4 minutes until warm.
Sausage Rolls	Do <u>not</u> defrost. Preheat oven to 350°. Place on rimmed baking tray and put in the center of the oven. Bake for 25 minutes until golden brown.
Scones: Petite	Thaw out the scones in refrigerator the day before. Preheat oven to 325°. Place on baking tray and put in the center of the oven. Bake for 20-25 minutes. To maintain shape, place in pregreased muffin pan.
Soup (Any Variety)	Place in a saucepan over low flame until heated through. If the soup seems too thick, you can thin it with cream, milk, broth or water. If provided, serve with garnish.
Veggies, Grilled	Bake covered at 325° for about 10 minutes.