

happy spring



EASTER & PASSOVER MENU

Whether it's Easter, Passover, or any other Spring gathering, celebrate the season with our delicious Spring Menu!

Easter orders must be placed by 2:00pm, Monday, April 3rd. Passover orders must be placed at least 48 hours in advance of pick-up. All Easter orders must be picked up by 2:00pm on Saturday, April 8th. We will be closed Easter Sunday.

Call Comforts Catering at 415-454-9840, or place your order online at: www.comfortscafe.com

brunch

Hot Cross Bun

soft, sweet roll w/ golden raisins, orange zest, cream cheese frosting

\$3.75

Housemade Loaf Cake

Choose from: *Blueberry Cream Cheese, Banana-Chocolate Chip or Sunrise Bread (zucchini, sweet potato & walnuts)*

\$30 (serves 8-10)

Lemon-Poppyseed Bundt Cake

classic, moist buttermilk bundt cake w/ lemon & poppyseed

\$42 (serves 8-10)

Asparagus, Leek & Goat Cheese Tart

egg custard, flaky herb crust (add Smoked Salmon, \$18)

\$40 (serves 6-8)

Quiche Lorraine

Hobbs' honey-baked ham, jarlsberg, caramelized onions, egg custard, flaky herb crust

\$38 (serves 6-8)

starters

3-4 servings per pound

3-4 servings per quart

Spring Vegetable Crudité Platter

seasonal & heirloom spring vegetables, beautifully arranged on a platter, served w/ green goddess buttermilk dipping sauce *gf

\$135 (serves 10-15)

Artisan Cheese Platter

assorted artisan cheese, mixed nuts, quince paste, fresh fruit, served w/ sourdough toast points

\$135 (serves 10-15)

Roasted Cauliflower & Watercress Soup

fresh herbs, vegetable stock, touch of cream *gf

\$13.95/quart

Classic Matzo Ball Soup

roast chicken, carrots, parsnips, onions, celery, fresh herbs, rich chicken stock

\$14.95/quart

Spring Pea & Burrata Salad

English peas, sugar snap peas, heirloom radishes, pea shoots, lemon vinaigrette *gf

\$15.25/lb

Heirloom Beet & Goat Cheese Salad

Laura Chenel chèvre, candied hazelnuts, apple cider vinaigrette *gf

\$14.50/lb

Heirloom Carrot & Beet Salad

roasted rainbow carrots, beets, walnuts, feta, red wine reduction *gf

\$14.50/lb

mains

2-3 servings per pound

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Hobbs' Boneless Honey-Baked Ham	\$24/lb
brown sugar & dijon glaze, served sliced or whole *gf	
Slow-Roasted Leg of Lamb	\$35/lb
marinated in garlic, rosemary, thyme, dijon, white wine, served w/ au jus, served sliced or whole *gf	
Slow-Roasted Beef Brisket	\$24/lb
aromatic vegetables, herbs, spices, red wine, roasted vegetable-pan gravy, served sliced *gf	
Apple & Brie Stuffed Chicken Breast	\$17.50/lb
maple & whole-grain mustard glaze, pan jus *gf	
Herb-Crusted Filet of Salmon	\$36.95/lb
lemon zest, garlic, parsley, served w/ yogurt-dill sauce *gf	
Spring Vegetable "Farrotto"	\$15.50/lb
farro cooked "risotto-style", English peas, asparagus, spring onions, mascarpone, parmesan, vegetable stock, white wine, garlic	

sides

3-4 servings per pound

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Marinated & Grilled Artichokes	\$14.50 (4 halves)
marinated in balsamic & grilled, served w/ garlic aioli	
Haricot Verts w/ Caramelized Shallots	\$14.95/lb
pan-seared green beans, toasted hazelnuts, garlic, chervil *gf, vegan	
Roasted Asparagus w/ Roasted Cherry Tomatoes	\$15.95/lb
sweet 100s, shaved parmigiano reggiano, balsamic reduction *gf	
Honey-Roasted Rainbow Carrots	\$14.50/lb
heirloom carrots, toasted pistachio, crumbled feta, garlic *gf	
Classic Potato-Leek Gratin	\$33 (3-4 servings)
gruyère, parmesan, herbs, garlic, cream, breadcrumb topping	
"Smashed" Yukon Gold Potatoes	\$10.95/lb
whole-roasted, tossed w/ garlic, lemon zest, parsley *gf	
Roasted Garlic Mashed Potatoes	\$9.95/lb
cream, butter, parsley *gf	

Jasmine & Wild Rice Pilaf	\$13.50/lb
wild mushrooms, leeks, carrots, onions, herbs, parmesan, chicken stock *gf	
Apple & Walnut Haroset	\$6/half pint
prunes, dates, golden raisins, simmered w/ orange juice, red wine, cinnamon, brown sugar *gf	

desserts

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Individual Filled Easter Egg Cake	\$6.95
<i>Lemon</i> , w/ lemon curd filling, cream cheese frosting	
<i>Carrot</i> , w/ orange mousse filling, cream cheese frosting (no nuts)	
<i>Old-Fashioned Chocolate</i> , w/ chocolate mousse filling, chocolate ganache	
Comforts' Layer Cake	\$65 (serves 10-12)
<i>"Almost Famous" Coconut</i> , w/ cream cheese frosting	
<i>Classic Carrot</i> , w/ cream cheese frosting (no nuts)	
<i>Lemon Curd</i> , w/ lemon curd, lemon mascarpone mousse	
<i>Old-Fashioned Chocolate</i> , w/ old-fashioned chocolate frosting	
Lemon Curd Tart	\$40 (serves 8-10)
Comforts' Cheesecake	\$65 (serves 12-15)
topped w/ chocolate, lemon curd or fresh berries	
Easter Sugar Cookie	\$2.95-3.25
"Peeps", Chocolate-Dipped Eggs, or Bunnies w/ marshmallow tails	
Coconut Macaroon "Bird's Nest"	\$3.95
toasted coconut macaroon filled w/ chocolate & old-fashioned pectin jelly beans	
Egg-Shaped Rice Krispy Treat	\$3.95
dipped in white chocolate w/ festive sprinkles *gf	
Passover "Haystack" Macaroons	\$2.75
flourless, w/ toasted pecans, semi-sweet chocolate chips *gf	

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***Please note: We highly recommend placing your order as soon as possible. We often reach our capacity before our anticipated cut-off times, so please order ahead to ensure availability! To place your order, give us a call at 415-454-9840, or place your order online at: www.comfortscafe.com**

THANK YOU AND WE WISH YOU A VERY HAPPY HOLIDAY!