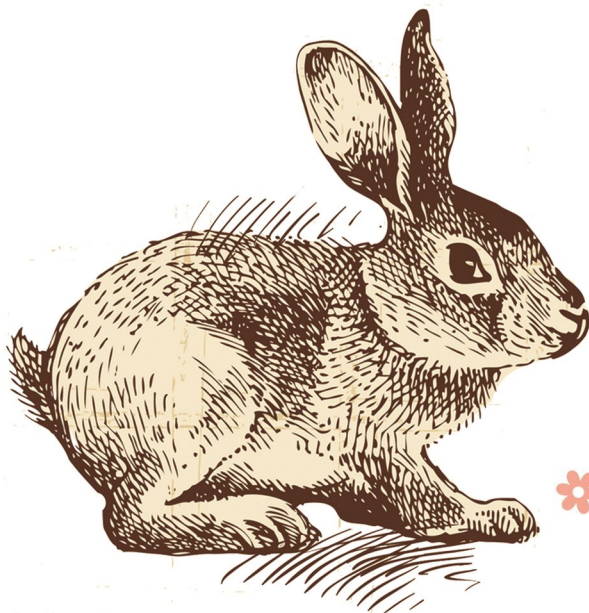


COMFORTS

FAMILY KITCHEN



EASTER & PASSOVER MENU

Enjoy traditional favorites like Quiche Lorraine, Hot Cross Buns, Baked Ham, Roasted Leg of Lamb, Potato Gratin, Easter Egg Cookies and more for Brunch or Dinner! Pre-order by March 25 at 3pm (or until available). All orders must be picked up Saturday, March 30 by 2pm. We are closed Easter Sunday.

Pre-order for Passover by April 19 by 3pm. Happy Spring!

www.comfortscake.com

FOR BRUNCH



Hot Cross Bun \$3.75
Soft, sweet roll w/ golden raisins, orange zest, cream cheese frosting

Housemade Loaf Cake \$32 (serves 8-10)
Choose from: Blueberry Cream Cheese, Banana, Banana-Chocolate Chip or Sunrise Bread (zucchini, sweet potato & walnuts)

Lemon-Poppyseed Bundt Cake \$45 (serves 8-10)
Classic, moist buttermilk bundt cake w/ lemon & poppyseed

Asparagus, Leek & Goat Cheese Tart \$45 (serves 6-8)
Egg custard, flaky herb crust (add Smoked Salmon, \$18)

Quiche Lorraine \$40 (serves 6-8)
Hobbs' baked ham, Jarlsberg, caramelized onions, flaky crust

STARTERS



Linda's Potato Latkes \$3.95
Served w/ housemade apple sauce & sour cream (add Smoked Salmon, \$3)

Spring Vegetable Crudit  Platter \$150 (serves 10-15)
Seasonal & heirloom spring vegetables, green goddess dipping sauce *gf

Artisan Cheese Platter \$150 (serves 10-15)
Assorted artisan cheeses, mixed nuts, quince paste, fruit, toast points

Roasted Cauliflower & Watercress Soup \$14.50 quart
Fresh herbs, vegetable stock, touch of cream *gf

Classic Matzo Ball Soup \$15.50 quart
Roast chicken, carrots, parsnips, onions, celery, herbs, chicken stock

Spring Pea & Burrata Salad \$15.50 lb
Sugar snap & English peas, radishes, pea shoots, lemon vinaigrette *gf

Heirloom Beet & Goat Cheese Salad \$14.50 lb
Skyhill Farms ch vre, candied hazelnuts, apple cider vinaigrette *gf

Heirloom Carrot & Beet Salad \$14.50 lb
Roasted rainbow carrots, heirloom roasted beets, walnuts, Valbreso feta, red wine reduction *gf

ÉNTREES



Hobbs' Boneless Baked Ham \$25 lb
Brown sugar & dijon glaze, served sliced or whole *gf

Slow-Roasted Boneless 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 \$25 lb
Aromatic vegetables, herbs, spices, red wine, roasted vegetable pan gravy, served sliced *gf

Brie Stuffed Chicken Breast w/ Apricot Glaze \$17.50 lb
Whole-grain mustard, apricot & balsamic glaze, pan jus *gf

Herb-Crusted Filet of Salmon \$37 lb
Lemon zest, garlic, parsley, served w/ yogurt-dill sauce *gf

Spring Vegetable "Farrotto" \$16.50 lb
Farro cooked "risotto-style", English peas, asparagus, spring onions, mascarpone, parmesan, vegetable stock, white wine, garlic

SIDES



Marinated & Grilled Artichokes \$15 lb
Balsamic marinade, served w/ garlic aioli *gf, vegan

Haricot Verts w/ Caramelized Shallots \$15.50 lb
Pan-seared green beans, toasted hazelnuts, garlic, chervil *gf, vegan

Roasted Asparagus w/ Roasted Cherry Tomatoes \$16.50 lb
Sweet 100s, shaved parmigiano reggiano, balsamic reduction *gf

Honey-Roasted Rainbow Carrots \$15 lb
Heirloom carrots, toasted pistachio, crumbled feta, garlic *gf

Classic Potato-Leek Gratin \$18.95 (serves 2)/\$33 (serves 3-4)
Gruyère, parmesan, herbs, garlic, cream, breadcrumb topping

"Smashed" Yukon Gold Potatoes \$11.50 lb
Whole-roasted, tossed w/ garlic, lemon zest, parsley *gf, vegan

Roasted Garlic Mashed Potatoes \$10.50 lb
Whole-roasted, tossed w/ garlic, lemon zest, parsley *gf, vegan

Jasmine & Wild Rice Pilaf \$14 lb
Wild mushrooms, leeks, carrots, onions, herbs, parmesan, chicken stock *gf

Apple & Walnut Haroset \$6.50 half pint
Prunes, dates, golden raisins, simmered w/ orange juice, red wine, cinnamon, brown sugar *gf



DESSERT



Individual Filled Easter Egg Cake \$6.95
Lemon, w/ lemon curd filling, cream cheese frosting
Carrot, w/ orange mousse filling, cream cheese frosting (no nuts)
Old-Fashioned Chocolate, w/ chocolate mousse filling, chocolate ganache



Comforts' Layer Cake \$65 (serves 10-12)
"Almost Famous" Coconut, w/ cream cheese frosting
Classic Carrot, w/ cream cheese frosting (no nuts)
Lemon Curd, w/ lemon curd, lemon mascarpone mousse
Old-Fashioned Chocolate, w/ old-fashioned chocolate frosting

Lemon Curd Tart \$45 (serves 8-10)

Comforts' Cheesecake \$65 (serves 12-15)
Topped w/ chocolate, lemon curd or fresh berries

Easter Sugar Cookie
Peeps, colorful sprinkles \$3.25
Egg-Shaped, dipped in white chocolate w/ sprinkles \$3.50
Rabbits, dipped in white chocolate w/ marshmallow tails \$3.50

Coconut Macaroon "Bird's Nest" \$3.95
Toasted coconut macaroon filled w/ chocolate & 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

***Please note: We highly recommend placing your order as soon as possible, as we may reach our capacity before the cut-off time!**
To place your order, fill out the order form and send to catering@comfortscfe.com, or return in person.

THANK YOU AND WE WISH YOU A VERY HAPPY SPRING HOLIDAY!