



easter SPRING MENU

CELEBRATE SPRING AND ALL ITS BOUNTY WITH OUR DELICIOUS SPRING MENU - PERFECT FOR EASTER, PASSOVER AND ANY OTHER SPRING GATHERING! FOR EASTER, ALL ORDERS MUST BE PLACED BY THURSDAY, APRIL 13TH. ORDERS MUST BE PICKED UP SATURDAY, APRIL 15TH, BY 1:00PM. TO PLACE YOUR ORDER, PLEASE CONTACT COMFORTS CATERING AT 415-454-9840 OR VISIT WWW.COMFORTSCAFE.COM.



brunch

COMFORTS' HOT CROSS BUNS	2.50/EA
soft, sweet roll w/ golden raisins, orange zest, sugar glaze	
LEMON-BUTTERMILK BUNDT CAKE	30/EA (SERVES 8-10)
ASPARAGUS, LEEK & GOAT CHEESE QUICHE	25/EA (SERVES 8-10)
classic egg custard, thyme-infused flaky crust	
QUICHE LORRAINE	25/EA (SERVES 8-10)
classic egg custard, thyme-infused flaky crust	
SMOKED SALMON FRITTATA	50/HALF PAN (SERVES 9-12)
italian-style omelet, red potatoes, chives, shallots, mascarpone	


starters

ARTISAN CHEESE PLATTER	120/SM (SERVES 10-15)
assorted artisan cheese, mixed nuts & quince paste, served w/ sourdough toast points	
SEASONAL CRUDITE PLATTER	125/MED (SERVES 25-30)
seasonal & heirloom vegetables, served w/ spicy hummus or roasted sweet pepper aioli *gf	
ROASTED CAULIFLOWER & WATERCRESS SOUP	9.25/QT (SERVES 3-4)
fresh herbs, vegetable stock, touch of cream *gf	
CLASSIC MATZO BALL SOUP	9.25/QT (SERVES 3-4)
roast chicken, carrots, onions, celery, parsnips, fresh herbs	
FRESH ENGLISH PEA SPRING SALAD	10.50/LB
english peas, pea shoots, sugar snap peas, breakfast radishes, lemon vinaigrette *gf	
ROASTED HEIRLOOM BEET & GOAT CHEESE SALAD	10.50/LB
candied hazelnuts, apple cider vinaigrette *gf	

main course



HOBBS' WHOLE-BAKED HAM	18/LB
brown sugar, dijon glaze, served sliced *gf	
SLOW-ROASTED LEG OF LAMB	26/LB
marinated in garlic, dijon, rosemary, thyme, white wine, served sliced w/ au jus *gf	
SLOW-ROASTED BEEF BRISKET	18/LB
aromatic vegetables, garlic, herbs, red wine, served sliced *gf	
HERB-CRUSTED FILET OF WILD SALMON	33/LB
lemon zest, garlic, parsley, served w/ yogurt-dill sauce	
WHOLE-ROASTED ORGANIC SPRING CHICKEN	16-19/EA
garlic, lemon, herbs, butter (serves 2-3) *gf	
ROASTED VEGETABLE CANNELLONI	5.25/EA
roasted eggplant, zucchini, roasted sweet peppers, onions, herbs, ricotta, parmesan, bechamel	
<h2>sides</h2>	
FRESH ENGLISH PEAS W/ PROSCIUTTO & MINT	9.90/LB
touch of creme fraiche *gf	
BRAISED SPRING RADISHES & RAMPS	9.90/LB
slowly braised in butter & white wine, fresh herbs, garlic *gf	
HARICOTS VERTS W/ CARAMELIZED SHALLOTS	9.90/LB
toasted hazelnuts, chervil, garlic, olive oil *gf	
ROASTED HEIRLOOM CARROTS & MARBLE POTATOES	9.90/LB
cipollini onions, garlic, thyme, parsley *gf	
POTATO & LEEK GRATIN	50/HALF PAN (SERVES 12-15)
gruyere, aged cheddar, cream, roasted garlic, bread crumbs	



WHOLE-ROASTED "SMASHED" YUKON GOLD POTATOES	9/LB
garlic, lemon zest, parsley, olive oil *gf	
WILD RICE PILAF W/ LEEKS & MUSHROOMS	9/LB
onions, carrots, parmesan *gf	
WALNUT & APPLE HAROSET	9.90/LB
simmered w/ orange juice, red wine, spices, brown sugar *gf	

dessert

BEAUTIFUL INDIVIDUAL EASTER EGG CAKES	6/EA
Carrot, w/ orange mousse filling, cream cheese frosting	
Chocolate, w/ chocolate mousse filling, chocolate ganache	
Coconut, w/ cream cheese frosting	
COMFORTS' LAYER CAKES	40-45/EA (SERVES 10-12)
Coconut, w/ cream cheese frosting	
Carrot, w/ cream cheese frosting	
Lemon Curd, lemon mascarpone, lemon curd	
Old-fashioned Chocolate, old-fashioned chocolate frosting	
COMFORTS' CHEESECAKE	45/EA (SERVES 8-10)
topped w/ chocolate or lemon curd	
LEMON CURD TART	30/EA (SERVES 8-10)
STRAWBERRY-RHUBARB CRISP	50/HALF PAN (SERVES 9-12)
EASTER SUGAR COOKIES	2-2.25/EA
chocolate-dipped or sugar sprinkles	
COCONUT-MACAROON "NESTS"	3.50/EA
filled w/ old-fashioned pectin jelly beans, white chocolate drizzle	

happy spring!

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