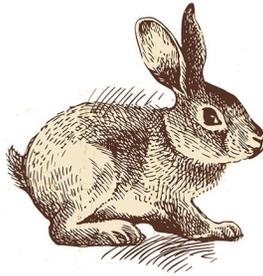


COMFORTS

FAMILY KITCHEN



EASTER & PASSOVER MENU

Thank you for choosing Comforts for your spring celebration!
To place your orders for Easter or Passover, please fill out the
order form and return it by 3:00pm, Monday, March 30th,
otherwise items are subject to availability.

All orders must be picked up by 2:00pm, Saturday, April 4th.

We book up quickly, so be sure to place your orders soon!

Happy Spring!



FOR BRUNCH



- Hot Cross Bun** \$4.50
Soft, sweet roll w/ golden raisins, orange zest, cream cheese frosting
- Housemade Loaf Cake** \$38 (serves 8-10)
Choose from: Blueberry-Lemon 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** \$47 (serves 6-8)
Egg custard, flaky herb crust (add Smoked Salmon, \$18)
- Quiche Lorraine** \$42 (serves 6-8)
Hobbs' baked ham, Jarlsberg, caramelized onions, flaky crust



STARTERS



- Linda's Potato Latkes** \$4.75
Served w/ housemade apple sauce & sour cream (add Smoked Salmon, \$3)
- Spring Vegetable Crudité 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** \$16.95 quart
Fresh herbs, vegetable stock, touch of cream *gf
- Classic Matzo Ball Soup** \$16.95 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** \$15 lb
Skyhill Farms chèvre, candied hazelnuts, apple cider vinaigrette *gf
- Heirloom Carrot & Beet Salad** \$15 lb
Roasted rainbow carrots, heirloom roasted beets, walnuts, Valbreso feta, red wine reduction *gf

ÉNTREES



Hobbs' Boneless Baked Ham	\$26 lb
Brown sugar & Dijon glaze, served sliced or whole *gf	
Slow-Roasted Boneless Leg of Lamb	\$38 lb
Marinated in garlic, rosemary, thyme, Dijon, white wine, served w/ au jus, served sliced or whole *gf	
Slow-Roasted Beef Brisket	\$26 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	\$38 lb
Lemon zest, garlic, parsley, served w/ yogurt-dill sauce *gf	
Spring Vegetable "Farrotto"	\$18 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	
Potato-Leek Gratin	\$35 Family Meal (serves 3-4); \$70 Half Pan (serves 9-12)
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
Russet potatoes, roasted garlic, cream, butter, parsley *gf	

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

Apple & Walnut Haroset \$7.50 half pint
Prunes, dates, golden raisins, simmered w/ orange juice, red wine, cinnamon, brown sugar *gf

DESSERT



Individual Filled Easter Egg Cake	\$7.50
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	\$3.95
Egg-Shaped, dipped in white chocolate w/ sprinkles	\$3.95
Rabbits, dipped in white chocolate w/ marshmallow tails	\$3.95
Coconut Macaroon "Bird's Nest"	\$4.25
Toasted coconut macaroon filled w/ chocolate & pectin jelly beans	
Egg-Shaped Rice Krispy Treat	\$3.95
Dipped in white chocolate w/ festive sprinkles	
Passover "Haystack" Macaroons	\$3.25
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@comfortscape.com, or return in person.

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