



LAST DAY TO ORDER APRIL 17TH CALL 978-499-2240
ORDERS READY SATURDAY APRIL 20TH PICK UP 11 AM TO 3 PM
CLOSED EASTER SUNDAY APRIL 21ST

HORS D'OEUVRES

Bacon Wrapped Goat Cheese Stuffed Dates \$27 / 12
Asparagus Wrapped in Prosciutto or Filo \$ 25 / 12

Charcuterie – Dry cured Meats, Pork Pate, 3 Cheeses, Fig Jam, Ale Mustard
Gherkins, Roasted Garlic, Dried Fruit, Grapes, Crostini & Crisps
Chefs will take creative liberty with this one! \$ 125 / Great Starter for 12 to 18

QUICHE SERVES 4 TO 6

Asparagus, Leek & Goat Cheese
Caprese - Roasted Tomato Fresh Mozzarella & Basil
Lorraine - Ham, Swiss & Scallion
Spinach, Caramelized Onion & Gouda
Bacon, Artichoke, Tomato & Cheddar
Roasted Red & Yellow Bell Peppers, Spinach, Caramelized Onion & Feta
\$24
Neptune's Treasure – Shrimp, Scallop & Lobster and Blend of Cheese \$ 34

SALADS

Green Goddess Green & Red Leaf Lettuces with Buttermilk Parmesan Herb Dressing & Brioche Croutons
Cafe FAV Strawberry Spinach Salad with Praline Pecans
\$22 for 6 / \$44 for 12
Tuscan Tortellini Salad – Artichokes, Roast Peppers, Herb Blend and Cheese \$ 9 pint / \$ 18 quart

SIDES

Maple Candy Carrots \$ 6 Pint / \$ 12 Quart
Confit & Herb Roasted Pee Wee Potatoes
Potatoes au Gratin
Asparagus Roasted with Heirloom Baby Tomatoes
\$8 pint / \$16 quart

CAFE SPECIALTIES

Dijon Herb Crusted Lamb Loin with Minted Chimichurri Sauce
Choice of Potato & Vegetable - Entrée for 1 \$ 17
Vegetarian Wild Mushroom, Spinach, Goat Cheese & Ricotta Pie
\$ 8 Single Serving / \$ 54 – 9 X 12 pan

DESSERT

Lemon Meringue Pie \$18
Key Lime Torte \$ 6 Each
Chocolate Cake Toasted Coconut Buttercream Icing \$ 6 / \$ 12

**CARRY OUT CAFE & CATERING AT 155 STATE STREET NEWBURYPORT
978-499-2240**