

SILVER SPOON
CATERING^{NC}



200 East Main Street, Mount Kisco, NY 10549
SilverSpoonCateringNY.com

(914) 241-0955

Celebrating our 20th Year

Easter Sunday 2018

Please place all orders by Monday, March 26th

Pick up: Sunday Morning, April 1st

The Starters

Chicken Vegetable-Basil Soup	\$8.50/quart
Risotto Croquettes, Ratatouille Garden Dip	\$24/Dz.
Cranberry-Orange Relish with a touch of Cinnamon	\$8/Pint.
Mini Potato Pancakes + Empire Fresh Apple Sauce	\$28/Dz.
Mini Duck Confit Potato Pancakes + Empire Fresh Apple Sauce	\$36/Dz.
Stuffed Cremini Mushrooms, Artisanal Bread, Chevre	\$28/Dz.
Coconut Shrimp, Sweet and Sour Sauce	\$36/Dz.
Our Signature Baked Brie(2.2 Lbs.) Pastry, Caramelized Fall Fruit	\$42 (serves 12)

Salad (Serves 10)

Baby Mesclun Greens, Chevre, Dried Cranberries, Walnuts, Fig Balsamic \$55

Entrees (Serves 6)

Chicken L'Orange, Caramelized Shallots and Rosemary	\$80
Mediterranean Grilled Chicken Breast, Olives and Sun Dried Tomatoes	\$ 96
Pistachio Crusted Chicken Breasts, Lemon Horseradish Sauce	\$ 96
Cornish Game Hens, Vegetable Mushroom Stuffing, Bing Cherry Sauce	\$90
Pulled Brisket, Our Signature Barbeque Sauce	\$85
New Zealand Rack of Lamb Mint Jelly	\$54/Rack (8 pc)
Whole Roasted Filet Mignon, Horseradish-Mustard Aioli	\$48/Lb. (Min 4 Lbs.)
Poached Side, Large Canadian Salmon, Green Goddess Dressing	\$160

The Sides (Serve 8)

Julienne Vegetables Medley with Fresh Thyme	\$42
Roasted Vegetable Medley	\$ 42
Wild and Basmati Rice Vegetable Pilaf	\$40
Sweet Potato Casserole, Marshmallow-Pecan Crunch	\$36
Roasted Garlic Whipped Mashed Potatoes	\$32

Dessert (Serve 8)

Buttery Pies: Cranberry-Apple, Butter-Pecan	\$28 Each
Fresh Diced Fruit or Sliced Platter with Berries	\$55 serves 10-12

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Pre-Fix Easter Sunday 2018

Starters

Passed Hors D'oeuvres
Stuffed Cremini Mushrooms, Artisanal Bread, Chevre
Filet mignon canapé with horseradish Dijon dressing
Risotto Croquettes, Ratatouille Garden

The Main Course

Cornish Game Hens, Vegetable Mushroom Stuffing, Bing Cherry Sauce

Roasted Vegetable Medley
Baby Carrots, Cremini mushrooms, Haricot vert,

Roasted Fingerling and red Bliss Potatoes, Rosemary and Thyme
Wild and Basmati Rice Vegetable Pilaf

“Jazzed up” Salad of Mesclun Greens with Fig Balsamic Dressing

Dessert

Cranberry Apple and Pecan Pies

Fresh Diced Fruit Salad

75/Adult (minimum 12 Guests)