

EASTER MENU 2026

** ORDER BY: SATURDAY MARCH 28TH

** PICK UP: SATURDAY APRIL 4TH BETWEEN 9AM -12PM

BRUNCH

Italian Frittata

Sausage, caramelized onion & Fontina

Greek Frittata

Spinach, tomato & Feta cheese

Lemon-Blueberry Scones

Quiche Lorraine tart

Bacon, caramelized onion, Gruyere, and ham

APPETIZERS

Arancini

Sundried tomato & Fontina with Vodka Sauce

Mini Hot Dogs in Pastry

Maryland Crab Cakes

Chipotle aioli

Spring Cobb Salad

Asparagus, pecans, cranberry, goat cheese, egg, bacon & mixed greens & Balsamic vinaigrette

Vegetarian Stuffed Mushrooms

Topped with Smoked Mozzarella

ENTRÉES

Filet Mignon Medallions

Rosemary & roasted garlic with red wine demi glace

Herb roasted turkey breast Roulade

Red wine braised brisket

Pasta Primavera

Tender asparagus, zucchini, and broccoli, combined with sweet peas and ripe tomatoes, tossed with light herb-infused garlic-olive oil over al dente pasta.

Honey-mustard baked ham

ACCOMPANIMENTS

Creamy Potato Gratin

Baked with herbs, shallots & Gruyere

Country Turkey Gravy

Lightly Grilled Asparagus

Julienne red pepper, carrots & herbs

Brisket gravy

DESSERTS

New York Style Cheese Cake

Carrot Cake

Cream cheese frosting

Flour-less chocolate cake

Mini Cannoli with chocolate chips

"Allergy statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, coconut, seafood and milk for more information please contact us."

973-865-8057

www.thefruitedplain.com

9 Entin Road Parsippany