

EASTER MENU 2024

** ORDER BY: WEDNESDAY MARCH 27TH 2PM **

** PICK UP: SATURDAY MARCH 29TH BETWEEN 9AM -12PM

** LOCATION - 9 ENTIN ROAD PARSIPPANY

BRUNCH

ITALIAN FRITTATA

Sausage, caramelized onion & Fontina

GREEK FRITTATA

Spinach, tomato & Feta cheese

RAISIN 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 Fontina cheese

ENTRÉES

FILET MIGNON MEDALLIONS

Rosemary & roasted garlic with red wine demi glace

HERB ROASTED TURKEY BREAST ROULADE

HONEY-MUSTARD BAKED HAM

RED WINE BRAISED BRISKET

ACCOMPANIMENTS

CREAMY POTATO GRATIN

Baked with herbs, shallots & Gruyere

LIGHTLY GRILLED ASPARAGUS

Julienne red pepper, carrots & herbs

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