



Elwood
Catering

Easter menu

| Brunch & Dinner | charcuterie | desserts |





Chaccuturie Boards

Platter & Board Sizes

Traditional: feeds 10-15

Party: feeds 20-25

Grand: feeds 30-40

Colossal: feeds 65-80

EASTER CHARCUTERIE

Aged Cheddar, Goat Cheese, Brie, olives & antipasto, Prosciutto, Salami, artisan bread, fresh fruit, fig jam, rosemary garnish

DESSERT BOARD

Mini cheesecakes, mini egg cookies, sugar cookies, peeps, pressed Belgian waffles, fresh fruit, assorted pastries & maccarons

BRUNCH BOARD

Fresh fruit, biscuits, croissants, jams, smoked salmon platter, caprese skewers, cheeses, vegetables, mini Belgian waffles



 Pre-order date (3 days before event)

 Delivery & pickup available.

 Custom options & sizes available!

Easter Brunch

FESTIVE BRUNCH

Bacon & honey glaze ham
French scrambled eggs with chive
Buttermilk pancakes
Seasonal vegetable medley
Rosemary baby potatoes
Pear, Walnut & Goat cheese salad
Assorted fruit & Mimosas

(Menu can be customized to client's request)

\$37 Per Person

Deluxe Easter Brunch

EASTER BRUNCH

Eggs Benedict with hollandaise
Smoked salmon & cucumber bites
Belgian waffles
Seasonal roasted vegetables
Pastries & Croissants
Truffle-roasted potatoes
Assorted fruit & Mimosas

(Menu can be customized to client's request)

\$39 Per Person

Easter Dinner

EASTER FEAST

Glazed Ham
Rack of Lamb or Roasted Turkey
Yukon Gold mashed potatoes
Grilled Vegetable Platter
Honey Butter Carrots
Spring Salad w house Vinaigrette
Homemade Dinner Rolls with Butter

(Menu starting price \$40/person can be customized
to client's request)

\$40 Per Person



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Desserts

Indulge in an unforgettable dessert experience with our curated selection of gourmet treats and interactive dessert stations. From timeless classics to elevated showstoppers

SIGNATURES

- Strawberry Shortcake
- Torta della Nona
- Sticky Toffee Pudding
- Tartufo
- Tarrimusi
- Chocolate Lava cake
- Cream puffs

DESSERT STATIONS

- Churro Bar
- Donut Wall
- Canolli Station
- Cupcake Display
- Chocolate fountain
- Cheesecake Bar
- Belgian Waffle Bar

PIES

- Apple crumble
- Banana Cream
- Chocolate Cream
- Dutch Apple
- Strawberry Rhubarb
- Pecan

CHEESECAKE

- New York Classic
- Creme Brule
- Strawberry
- Turtle
- Bailey's Irish cream
- Strawberry champagne



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OUR SERVICES

HOW IT WORKS

**WE OFFER OUR EASTER PACKAGES IN VARIOUS
SERVICE OPTIONS. DELIVERY DROP-OFF,
GRAZE-STYLE SET OUT ON BOARDS OR IN
GOLDEN BUFFET PANS FOR BUFFET-STYLE
SERVICE**

**PRIVATE IN-HOME PLATED DINNER SERVICE
ALSO AVAILABLE WITH CHEF AND SERVER ON
SITE FOR ELEVATED AND MEMORABLE
EXPERIENCE**

