

VALENTINE'S DAY CATERING MENU 2024

SERVES 2 | \$109.99

APPETIZER TO SHARE *(Choose 1)*

MARYLAND CRAB CAKES

Served with a chipotle-caper remoulade.

CHEESE & CHARCUTERIE PLATE

Our very own Prosciutto di Parma and spiced Coppa ham paired with Tillamook cheddar, Point Reyes Original Blue cheese, and Pico Affine goat cheese, accompanied by Cerignola olives, dried figs, almonds, and a sweet fig spread.

LOBSTER MAC AND CHEESE

Chunks of sweet lobster folded into creamy white cheddar mac & cheese, finished with a crispy garlic butter & sharp cheddar panko breadcrumb topping.

LOBSTER BISQUE

A perfect blend of minced sweet lobster meat simmered in rich cream and sherry.

ENTRÉES *(Choose 2)*

BEEF TENDERLOIN AU POIVRE*

Tender beef encrusted with freshly cracked peppercorns, served with Gorgonzola Dolce and a luscious cream sauce.

PANCETTA AND FONTINA STUFFED CHICKEN

Frenched chicken breast filled with pancetta and fontina cheese, and seasoned with rosemary, thyme, parsley, garlic and lemon.

LEMON HERB LOBSTER TAIL

Lobster tails are topped with a zesty lemon-herb butter, then roasted until tender.

VEGAN STUFFED EGGPLANT

Eggplants are roasted and stuffed with a mixture of sautéed zucchini, yellow squash, onions, ras el hanout, tomato, harissa, pine nuts and fresh herbs.

SIDES TO SHARE *(Choose 2)*

RISOTTO MILANESE

Creamy arborio rice with aromatic saffron and Parmesan cheese.

ROASTED MUSHROOMS & SHALLOTS WITH MUSTARD GREENS

Cremini, shiitake, oyster & button mushrooms are roasted with shallots and mixed with verdant mustard greens and fresh herbs.

TRUFFLE ROASTED POTATOES

Mixed fingerling potatoes with roasted mushrooms and savory truffle oil.

SAUTÉED SPINACH

With pine nuts, golden raisins, and crispy fried shallots.

VEGAN CRUSHED FINGERLINGS WITH PARSLEY & CITRUS

Fingerling potatoes are crushed, roasted until crisp, and tossed with fresh parsley, lemon and lime zest, and toasted garlic chips.

GRILLED ASPARAGUS

Grilled, tender asparagus seasoned with salt and pepper.

DESSERTS *(Choose 2)*

MINI CHOCOLATE TRUFFLE BOMB

Chocolate Cake filled with chocolate pudding and coated with ganache.

JUNIORS MINI CHEESECAKES

Heart Shaped miniature plain cheesecake covered with chocolate ganache and decorated with red strips.

3" CHOCOLATE RASPBERRY MOUSSE

Chocolate cake layered with chocolate mousse, raspberry mousse, and topped with a layer of raspberry filling.

3" STRAWBERRY SHORTCAKE

White cake filled with a layer of whipped topping and strawberry filling and sprinkled with cake crumb.

BALDUCCI'S

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GIFTS & SWEETS

The perfect complement to your meal. Order online, ask our Catering team or shop in-store. Limited quantities.

6" DOLLY SIN
CHOCOLATE CAKE
\$27.99

DOZEN ROSE
BOUQUET
\$39.99

ENJOU CHOCOLATE FOILED HEART

A solid chocolate heart foiled for that extra special someone. Available in milk or dark chocolate. Measures approximately 4 inches across
\$14.99

JUNIOR'S DREAM HEARTS

Layer's of rich, moist dark chocolate cake sandwiched between a layer of classic chocolate mousse and delicious white chocolate mousse. Enrobed in decadent chocolate ganache and decorated with red strips and red velvet cake crumbs along the side.
\$26.99

**VALENTINE'S DAY GIFT BASKETS
ARE AVAILABLE TO ORDER ONLINE.**

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All of our menu items are served chilled. Reheating and cooking instructions included with every order.

*CONSUMER ADVISORY: These foods are raw, undercooked or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly, and persons with weakened immune systems.

NOTE: Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens.

