

2024
EASTER
Catering



CREATE A MEMORABLE MEAL

CUSTOM EASTER DINNER

INCLUDES: 1 STARTER, 1 ENTRÉE , 3 SIDES, BREAD
AND 1 DESSERT FROM OUR TIMELESS DISHES.

Serves 6



ENTRÉE *Choose 1*

MIMOSA-GLAZED
BERKSHIRE SPIRAL HAM
\$229.99

ALEPPO-SPICED ROASTED
LAMB TOP-ROUND*
\$219.99

ROASTED BEEF TENDERLOIN*
\$299.99

MEDITERRANEAN STUFFED SALMON
\$215.99

VEGAN STUFFED EGGPLANT
\$189.99

LEMON-THYME ROASTED CHICKEN
\$174.99

APRICOT GLAZED TURKEY BREAST
\$194.99

STARTERS *Choose 1*

MINI MARYLAND CRAB CAKES

LEMON-CAPER DEVILED EGGS

CRAB AND CHIVE DEVILED EGGS

SPINACH AND FETA POCKETS

RASPBERRY AND BRIE PHYLLO

STUFFED MUSHROOMS

BREAD *Included*

SOFT DINNER ROLLS
8-PACK

SIDES *Choose 3*

CARROT AND SNAP PEA RISOTTO

LEMON-GINGER ASPARAGUS

HARICOTS VERTS
WITH SHALLOTS AND HERBS

GLAZED TRI-COLOR CARROTS

SUGAR SNAP PEAS WITH GARLIC

ROASTED FINGERLING POTATOES

PICKLED GOLDEN BEET SALAD

DESSERT *Choose 1*

JUNIOR'S MOST FABULOUS
CHEESECAKE

APPLE PIE

BLUEBERRY PIE



BRUNCH & ENTERTAINING PLATTERS

QUICHE

Choose from: Quiche Lorraine; Spinach and Mushroom **VE**; Tomato, Basil, and Mozzarella **VE**; or Asparagus, Mushroom, and Asiago. **VE**
9" (Serves 6-8) \$21.99

FESTIVE FRUIT PLATTER **GF VE**

Fresh cantaloupe, honeydew, pineapple, grapes, berries and kiwi served with raspberry coulis or chocolate sauce.
(Serves 6) \$44.99/ea

NEW YORK STYLE BREAKFAST

Nova smoked salmon*, tomato, cucumber, red onion, dill, lemon, bagels, and cream cheese.
(Serves 6) \$84.99/ea

ANTIPASTO PLATTER

Prosciutto di Parma, prosciutto cotto, Genoa salami, provolone and fresh mozzarella cheeses, grilled vegetables, artichokes, tender white beans, roasted peppers, Kalamata olives, and baguette slices.
(Serves 6) \$69.99

ARTISANAL CHEESE SAMPLER **VE**

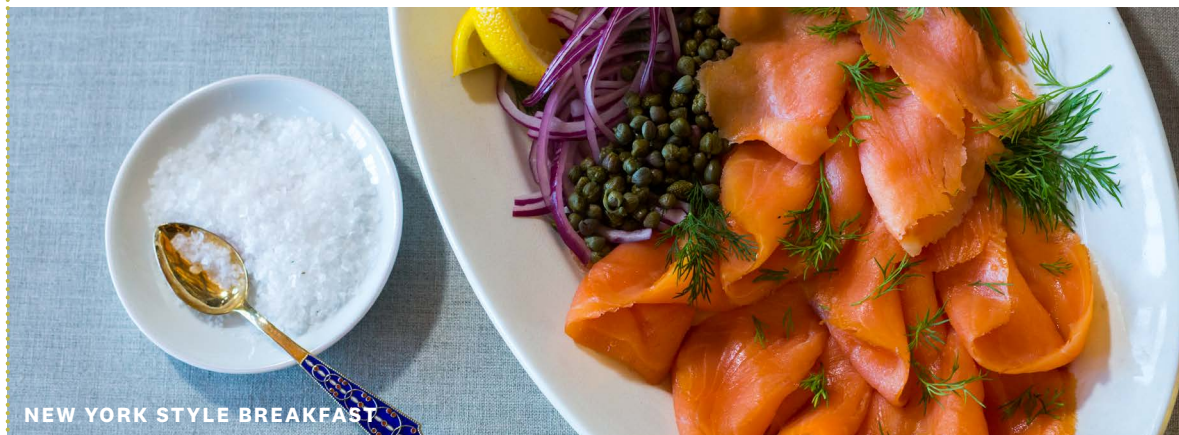
Farmhouse Stilton, goat Camembert, Asiago Fresco and Manchego cheeses with caramelized walnuts, Spanish fig and almond cake, membrillo, and an assortment of crackers.
(Serves 6) \$74.99

ARTISANAL CHEESE, MEAT & FRUIT HOLIDAY BOARD

A curated selection of Italian charcuterie, seasonal fruits, and award-winning artisanal cheeses with special accompaniments, arranged on an eco-friendly wooden board.
(Serves 10-12) \$139.99

SEASONAL CRUDITÉS AND CHEESE BOARD **VE**

Seasonal vegetables and fruits, award-winning artisanal cheeses, and specialty accompaniments, arranged on an eco-friendly wooden board.
(Serves 10-12) \$129.99



NEW YORK STYLE BREAKFAST



**STUFFED MUSHROOMS &
MINI MARYLAND CRAB CAKES**

STARTERS

CRAB AND CHIVE DEVILED EGGS GF

Crab, chives, lemon zest, and
Old Bay seasoning.
\$24.99/dz

LEMON-CAPER DEVILED EGGS GF VE

Dijon, lemon zest and chives.
\$24.99/dz

MINI MARYLAND CRAB CAKES

With chipotle-caper rémoulade.
\$39.99/dz

SPINACH AND FETA POCKETS VE

Paper thin dough stuffed with a
traditional spinach and Feta filling
seasoned with scallions and dill.
\$29.99/dz

RASPBERRY AND BRIE PHYLLO VE

Flaky phyllo pastry logs filled with
Brie cheese, sliced almonds,
and raspberry preserves.
\$26.99/dz

STUFFED MUSHROOMS VE

With spinach, bacon
and parmesan.
\$24.99/dz



VEGETARIAN



GLUTEN-FRIENDLY



VEGAN

BALDUCCIS.COM | CATERING@BALDUCCIS.COM | 866.278.8866

All prepared food is packed chilled. Reheating and cooking instructions are included.
Based on market conditions, prices are subject to change. *See back page.

ENTRÉES

Serves 6 unless otherwise noted

ALEPPO-SPICED ROASTED TOP-ROUND LAMB*

Roasted lamb top round delicately seasoned with spices. Served with a refreshing mint and cilantro chermoula.
\$109.99/3 lbs

MIMOSA-GLAZED BERKSHIRE SPIRAL HAM

Bone-in, applewood smoked, pasture-raised without hormones or antibiotics.
Nitrate and nitrite free.
(Serves 8–10) \$119.99/½ ham

ROASTED BEEF TENDERLOIN*

Roasted beef tenderloin cooked rare, garnished with fragrant rosemary and garlic chips, and accompanied by Gorgonzola cream.
\$199.99/3 lbs

LEMON-THYME CHICKEN

Our chicken is quartered and marinated in a zesty and herbal mix of lemon, honey, and thyme, and roasted until golden brown.
\$69.99/2 chickens

APRICOT GLAZED TURKEY BREAST

Turkey is roasted until tender and finished with an apricot & rosemary glaze.
\$84.99/breast

MEDITERRANEAN STUFFED SALMON

Our Salmon is stuffed with spinach, zucchini, tomatoes, artichokes, and olives, and roasted until tender.
\$99.99/6 fillets

VEGAN STUFFED EGGPLANT

Roasted eggplant is filled with a fragrant, colorful blend of onion, tomato, zucchini, yellow squash, pine nuts, seasoned with ras el hanot and coriander.
\$79.99/6 lbs

FROM OUR BUTCHER

Pricing available online.

D'ARTAGNAN HERITAGE BERKSHIRE SPIRAL HAM

Uncured bone-in ham naturally smoked with applewood. Pasture-raised with no preservatives, fillers, antibiotics, or added hormones, our ham is seasoned with sea salt and raw cane sugar.

SEMI-BONELESS DOMESTIC LEG OF LAMB

With a rich yet distinctive flavor, our lambs are raised on Colorado ranches and graze on natural forage. Our skilled butchers can custom-cut your lamb for any recipe.

FRENCHED RACK OF AMERICAN LAMB

A stunning, tender centerpiece. Our richly marbled lamb is hand-cut in-store and available as a crown roast.

LOCALLY RAISED FIRST-CUT BEEF ROAST

Our local rib roast is humanely raised and never administered antibiotics or growth hormones. Our butchers are happy to custom-cut your roast, or tie it for ease.

USDA PRIME CERTIFIED ANGUS BEEF TENDERLOIN

Our Angus beef tenderloin is juicy and tender with exceptional marbling, and is hand-trimmed.

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ROASTED FINGERLING POTATOES



LEMON-GINGER ASPARAGUS

SIDES

Serves 6

CARROT & SNAP PEA RISOTTO

With shallots, Parmesan cheese and snow peas.
\$29.99/6 each

LEMON-GINGER ASPARAGUS GF VG

Grilled asparagus is tossed with ginger, garlic chips, and lemon zest.
\$19.99/1.5 lbs

HARICOTS VERTS WITH SHALLOTS & HERBS GF VG

Haricots Verts are cooked until tender and tossed with sautéed shallots, garlic and a medley of fresh herbs.
\$25.99/2 lbs

GLAZED TRI-COLOR CARROTS GF VE

Tri-colored carrots simply cooked and lightly coated with a sweet and zesty honey-lemon glaze.
\$22.99/2 lbs

SUGAR SNAP PEAS WITH GARLIC VE

Roasted garlic and lemon zest complement sweet sugar snap peas.
\$25.99/2 lbs

ROASTED FINGERLING POTATOES GF VG

Roasted until creamy and tender, tossed with garlic, herbs, and grilled spring onions.
\$24.99/2.5 lbs

PICKLED GOLDEN BEET SALAD GF VE

Pickled golden beets are sliced and tossed with cucumber, fennel, red onion, and fresh herbs.
\$24.99/2 lbs

EXTRAS

CHICKEN STOCK GF

\$8.99/qt

VEAL STOCK GF

\$9.99/qt

TURKEY GRAVY

\$7.99/14oz

GORGONZOLA CREAM

\$11.99/pt

VE VEGETARIAN GF GLUTEN-FRIENDLY VG VEGAN

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BAKERY & DESSERTS

9" APPLE PIE

Our natural apple pie, made with fresh Ida Red apples.
(Serves 6-8) \$19.99/ea

9" BLUEBERRY PIE

Our delicious blueberry pie is filled with wild blueberries and baked to perfection.
(Serves 6-8) \$19.99/ea

8" COCONUT CUSTARD PIE

Our Coconut Custard Pie features a creamy and flavorful coconut custard filling with a flaky, golden crust.
(Serves 6) \$9.99/ea

6" JUNIOR'S MOST FABULOUS CHEESECAKE

(Serves 4-6) \$21.99/ea

HOT CROSS BUNS

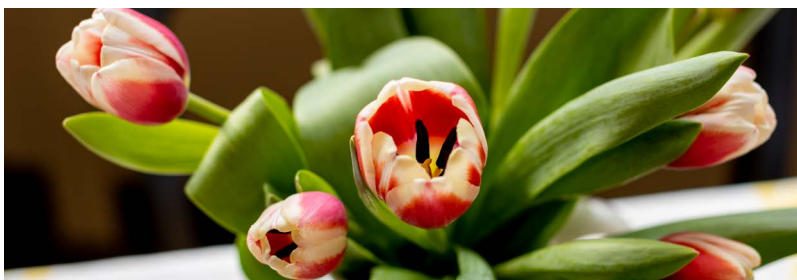
12 buns - 14 oz.
\$7.99/ea

RICOTTA PIE

Made with a golden-brown pie shell with ricotta filling and covered with a top crust.
(Serves 8) \$19.99/ea

SOFT DINNER ROLLS

(8 pack) \$7.99/ea



FLORAL

20 STEM RAINBOW TULIP BUNCH

\$19.99/ea

GARDEN CLUB BOUQUET

A beautiful mix of seasonal flowers depicting the colors of spring.
\$39.99/ea

EASTER COUTURE BOUQUET

A pastel mix of spring blooms to complement any Easter table.
\$32.99/ea



BALDUCCI'S



VEGETARIAN



GLUTEN-FRIENDLY



VEGAN

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All prepared food is packed chilled. Reheating and cooking instructions are included. *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.