HAPPY EASTER

IN OUR CASES STARTING
APRIL 7TH

STARTERS

Stuffed Artichoke \$9
Deviled Eggs (gf) 1 doz \$16
A Variety of Quiche 18.99
Seasonal Fruit Salad (2 lbs.)18
Smoked Salmon Spread (pint) \$12

SIDES

Scalloped Yukon Gold Potatoes (gf) \$9 cream, gruyere, onions and bacon

Green Beans (gf, df) \$9

Grilled Spring Asparagus (gf, df) \$9

Glazed Baby Carrots (gf, df) \$9 honey, ginger, and lemon

Mashed Potatoes (gf) \$9

Maple Glazed Sweet Potatoes (gf, df) \$9

DESSERTS

Coconut Macaroons GF \$8

Half Dozen (gf/df)

Hot Cross Buns (Half Dozen) \$8

Painted Cookies \$6

Bunnies and Carrots

Carrot Cupcakes \$6

with Cream Cheese Frosting

GG at Home Niantic 860.850.4049 North Stonington 860.415.9347

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MAINS

Ham Dinner for 2 \$27

Glazed Ham, sliced, scalloped Yukon gold potatoes, glazed carrots, crisp green beans

Sliced Glazed Ham \$14 Pineapple, kumquat, chutney

Vegetable Lasagna \$15 Grilled zucchini, peppers, spinach, layered

Grilled zucchini, peppers, spinach, layered with bechamel sauce and mozzarella

Pre Order Dinners on reverse side



CALL AHEAD FOR SPECIAL ORDERS (PICK UP ONLY)

CALL BY APRIL 3RD

Roast Leg of Lamb (gf)

with sage, garlic, pan juices, and sage pesto Whole leg of lamb (serves 8) \$125 Two pounds, sliced \$42

Roasted Rack of Lamb (gf)

with pistachio mint crust & cassis glaze order by the rack \$38 ea

Easter Ham (gf)

fresh pineapple, kumquats, amarena cherries Whole ham decorated & glazed \$145

Braised Beef Brisket (gf)

caramelized onion and tomato gravy
Two pounds, sliced \$38
Whole serves 10-12 \$145

Poached Atlantic Salmon (gf)

whole side of salmon decorated with cucumber scales, red pepper and dill, served with dill creme fraiche sauce Serves 8-10 S95

Easter Heirloom Carrot Cake (gf)

with brown butter cream cheese icing and candied carrot garnish 8" \$45

Lemon Berry Mascarpone Tart

mascarpone cream, graham cracker crust 9" \$35

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