

FLAGSHIP
SPECIALTY FOODS & FISH MARKET
EASTER CATERING MENU-2019

APPETIZERS

- Live raw Oysters, Mussels & Clams available, please order in advance
price varies per species
- Oysters Rockefeller, cold prep, you finish broiling fresh at home! \$3.99 ea.
 - Devilled Eggs-choice of Classic or topped with Smoked Salmon
 - \$14.00/dozen (halves) Topped: \$24.00/dozen (halves)
 - Carrot-ginger Soup \$6.00/pound (pint) (VEGAN)

DINNER

- New Zealand Roast Leg of Lamb (boneless, 4-5 Lbs. each) with Mustard & Herb Crust- \$32.00 per pound **OR**, if you would like it "oven ready" with cooking instructions included - \$28.00 per pound
 - Roasted side of Salmon with Chive & rice wine Vinaigrette
Serves approximately 8-12 Guests-\$125.00
(can be supplemented with marinated Grilled Shrimp Skewers, add \$50.00)
 - Herb-crusted Grill Roasted Tenderloin of Beef with Mushroom & red wine Bordelaise Sauce-\$175.00 (serves 8-10) **OR**, if you would like it "oven ready" with cooking instructions included - \$150.00

SIDE DISHES & SALADS

The following side dishes are available by the "half-pan" serves 8 to 12, and by the 2-pound container, serves 4. Individual Gratins are price 'each'

Classic Potato Gratin \$55.00 half-pan, 15.00 per 2-lb

- Mashed Russet Potatoes whipped with butter & cream-\$42.00 half-pan
 - Grilled Asparagus with Truffle Butter & Parmesan \$42.00 half-pan

DESSERT

- Mini Bundt Carrot Cakes, Cream Cheese Icing \$13.00 per order of 4

Flagship Specialty Foods & Fish Market
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