



All in Good Taste
P R O D U C T I O N S

Foods To Go Menu

Delivered Thursday, April 30th – Orders due by Monday, May 5th by 12:00 p.m.

Mother's Day Menu

Chicken Sausage Tortellini Soup, Shaved Parmesan, Salt Stick Crostini

or

Broccoli and Cheddar Soup, Crispy Bacon, Petite Croutons
(Minimum order of 1 quart \$24)

Spring Greens, Kale, Napa Cabbage, Herb Toasted Pecans, Snow Peas, Goat Cheese, Radish,
Blueberries, Julienned Celery Root, Blood Orange Vinaigrette
(4 servings - \$40)

Antipasto Platter

Assorted Charcuterie, Buffalo Mozzarella, Vermont White Cheddar, Aged Gouda
Assorted Olives, Fire Roasted Peppers, Lemon Basil Hummus, Charred Cherry Tomatoes
Grilled Artichokes, Pickled Red Onions
Lavash, Crostini, Crusty Bread
(6 servings - \$90)

Olive Tapenade Cheese Pudding with Feta Cheese Or Wild Rosemary Goat Cheese Pudding
Assorted Crostini
(4 servings - \$24)

Entrée

Grilled Fillet of Halibut on Herbs, Chive Oil, Grilled Fennel, Mango Cucumber Salsa, Grilled Lemon Served
with Herbed Basmati Rice
(2 – 6 oz. fillets - \$72)

Grilled Herb Crusted Tenderloin of Beef served with
Baby Carrots, Wild Mushrooms, Pearl Onions, Cabernet Demi-Glace
(2 – 6 oz. servings - \$72)

Half Spiral Ham with Honey Peppercorn Glaze
(10 – 12 servings - \$120)

Crispy Lemon Brined Fried Chicken, Molasses Barbecue
(Minimum of 12 pieces - \$40) (White Meat only - \$46)

Braised Meatballs, Wild Mushrooms, Roasted Tomato Demi-Glace
(4 servings - \$36)

Roasted Chicken Pot Pie with Spring Vegetables, Puff Pastry Top

(4 servings - \$44)

Sides

Baked Pasta with Triple Cheddar Cheese Sauce, Herbed Breadcrumbs

(4 servings - \$32)

Classic Risotto with Sauteed English Peas, Roasted Peppers, Leeks, Shaved Reggiano

(4 servings - \$32)

Vegetarian Lasagna Bolognese style with House Made Pasta

(4 servings - \$48)

Whipped Potatoes

(4 servings - \$28)

Traditional Eggplant Parmesan, Roasted Tomato Sauce, Buffalo Mozzarella, Basil

(4 servings = 8 slices - \$44)

Orzo Pasta Salad with Roasted Tomato, Roasted Garlic, Kalamata Olives, Asiago, Basil

(4 servings - \$24)

Seasonal Vegetables: Grilled Marinated Green Beans, Artichokes, Beets, Baby Carrots, Yellow Squash

(4 servings - \$32)

Brunch Options

Vegetarian Frittata with Cucumber Tomato Salsa

(4 servings - \$32)

Classic Quiche Lorraine

(4 servings - \$28)

Potato Pancakes with Sour Cream and Apple Compote

(6 cakes - \$24)

Red Skin and Sweet Potato Hash, Leeks, Peppers and Mushrooms, Manchego Cheese Sauce

(4 servings - \$24)

Country Manor Double Smoked Thick Cut Bacon

Comes on a tray ready for baking

(12 slices - \$24)

House Seared Chicken Pesto Sausage Patties

(4 servings = 8 patties \$24)

French Toast Casserole with Local Maple Syrup

Ready to bake

(4 servings - \$32)

Fresh Baked Cinnamon Rolls w/ Icing

Ready to warm

(4 servings - \$20)

Dessert

Rhubarb Tart with Marzipan and Pistachio, Strawberry Garnish, Whipped Cream
(4 slices - \$32)

Salted Caramel and Chocolate Tart, Whipped Cream, Sliced Strawberries
(4 slices - \$28)

Blueberry Cheesecake, Graham Cracker Crust, Raspberry Compote
(4 slices - \$28)

Carrot Cake with Cream Cheese Frosting, Crystalized Ginger
(6-inch Cake - \$32)

Toffee Taboo

(½ pound bulk - \$21) or (1 pound bulk - \$42)

Minimum order \$100 plus Delivery \$25

Email orders to: Foodstogo@aigtp.com