



EASTER MENU

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EASTER DINNER FOR TEN GUESTS

(Add in increments of 5)

SLICED, HERB-ROASTED TURKEY BREAST
with Turkey Gravy

OR

CLASSIC BAKED HAM | GF
with Pineapple Glaze

ROASTED ASPARAGUS TART | V
Caramelized Onion, Ricotta & Goat Cheese

OR

HARICOT VERTS | V
Red & Yellow Heirloom Tomatoes

MEDITERRANEAN POTATOES | V | GF | DF | VGN
Red Onion, Oregano & EVOO

OR

SAVORY WILD RICE BLEND | V | GF | DF | VGN
White & Wild Rice with Herbs & Vegetable Stock

SWEET AND SAVORY SALAD | V | GF | CN
Field Greens, Strawberries, Wafer-Thin Sliced Red Onion
Mild Cayenne Candied Pecans & Crumbled Goat Cheese
White Balsamic Vinaigrette

OR

ARUGULA & STRAWBERRY SALAD | V | GF | CN
Arugula, Strawberries, Shaved Braised Fennel
Green Onion, Slivered Almonds, Feta Cheese
Creamy Fuji Apple Dressing

PASSIONFRUIT CURD TARTLETS | V
Coconut Whipped Cream, Toasted Coconut

HOUSE-MADE POTATO ROLLS | V
Whipped Herb Butter

260.00/package for Ham Option

330.00/package for Turkey Option





A LA CARTE ENTRÉES

WHOLE BEEF TENDERLOIN* |GF

Choose One Sauce:
Cabernet Reduction |GF |DF, Port Wine |GF
Natural Au Jus |GF |DF

Market Price (Serves 10-15)

*For best results, Chef recommends that the client
carve the tenderloin when served.

ROASTED TOP SIRLOIN OF BEEF |GF

Choose One Sauce:
Cabernet Reduction |GF |DF or Natural Au Jus |GF |DF
197.50 (Serves 15-20)

GARLIC-CRUSTED RACK OF LAMB

Honey Mustard Sauce, Panko, Parmesan
(Sent unsliced for best results)
133.00 (Serves 4 as a meal – 16 Bones)

HERB-ROASTED PORK LOIN

Panko, Parmesan & Herb Crust
Parsley-Scallion Sauce
64.50 (Serves 15-20)

CHICKEN FONTINELLA BRUSCHETTA |GF

Fresh Tomatoes, Basil & Extra Virgin Olive Oil
49.50

OVEN-ROASTED LEMON SALMON FILLET |GF |DF

Lemon, Fresh Herbs, EVOO
99.50

SPINACH & CREAM CHEESE STUFFED SALMON |GF

Parmesan, Garlic & Lemon
107.50

PISTACHIO-CRUSTED WHITEFISH |GF |CN

118.00

SPINACH LASAGNA |V

Fresh Pasta Sheets Layered with Spinach & Ricotta Cheese
Mozzarella & Marinara Sauce
65.50

GRILLED VEGETABLE & POLENTA |V |GF |DF |VGN

Portobello Mushroom, Bell Peppers, Zucchini, Polenta
Bed of Spinach
72.00 (Serves 10-12)

ZUCCHINI & MUSHROOM ROLLATINI |V |GF

Sliced Zucchini Stuffed with Mushroom, Ricotta & Parmesan
Mozzarella Cheese, Marinara Sauce
83.50

A LA CARTE SIDES

ROASTED ASPARAGUS TART |V

Caramelized Onion, Ricotta & Goat Cheese
43.00/tray

HARICOT VERTS |V

Red & Yellow Heirloom Tomatoes
43.00/tray

ROASTED SPRING VEGETABLES |V

Radish, Carrots w/Greening, Fennel, Asparagus & Thyme
52.00/tray

GLAZED BABY CARROTS |V

47.00

ROASTED BRUSSEL SPROUTS & CAULIFLOWER FLORETS |V

Lemon Parmesan Breadcrumbs
45.50

GREEN BEANS ALMONDINE |V |GF |CN

Brown Butter & Toasted Sliced Almonds
38.00

SAVORY WILD RICE BLEND |V |GF |DF |VGN

White & Wild Rice with Herbs & Vegetable Stock
29.50

MEDITERRANEAN POTATOES |V |GF |DF |VGN

Red Onion, Oregano & EVOO
24.00

OVEN-ROASTED FINGERLING POTATOES |V |GF |DF |VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper
38.50

SWEET POTATO HASH |V |GF |DF |VGN

Red Bell Pepper, Onion, Garlic, Paprika
24.50

BAKED MAC & CHEESE |V

Cavatappi Pasta, Cheddar & Mozzarella Cheese Sauce
Grated Parmesan, Panko Breadcrumbs
35.50

WHITE MAC & CHEESE WITH FRESH HERBS |V

Cavatappi Pasta, Béchamel Sauce,
Melted Smoked Gouda, White Cheddar & Mozzarella
Fresh Oregano, Rosemary, Parsley & Thyme
36.50

GREEK LEMON POTATOES |V |GF |DF |VGN

Oven-roasted wedges with Lemon, EVOO & Herbs
46.50



SALADS

Minimum order of 5 servings per type

SWEET AND SAVORY SALAD |V|GF|CN

Field Greens, Strawberries, Wafer-Thin Sliced Red Onion
Mild Cayenne Candied Pecans & Crumbled Goat Cheese
White Balsamic Vinaigrette

5.50/serving

BROCCOLI, BLUEBERRY & GREENS SALAD |V

Field Greens & Romaine, Feta Cheese, Chow Mein Noodles
Savory Shortbread, Blueberry Vinaigrette

7.00/serving

PICCATA SALAD |V|CN

Field Green, Romaine, Farro, Lemon-Marinated Mushrooms
Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon
Preserved Lemon Vinaigrette

6.00/serving

APPETIZERS

Priced per dozen - Minimum 2 dozen per type

TRADITIONAL DEVEILED EGG |V|GF|DF

16.50/dozen

AVOCADO DEVEILED EGG |V|GF|DF

17.50/dozen

BLOODY MARY DEVEILED EGGS |V|GF|DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

20.00/dozen

MUFFULETTA DEVEILED EGGS |GF|DF

Genoa Salami, Capicola, Provolone Cheese, Black Olives
Mayonnaise, Oregano, Green Onion

21.50/dozen



PLATTERS

SHRIMP COCKTAIL |GF|DF

Poached & Chilled Fantail Shrimp
Zesty Cocktail Sauce & Fresh Lemon

Mini 48.00 (24 Shrimp)

Small 92.50 (48 Shrimp)

Large 178.00 (96 Shrimp)

CLASSIC CHEESE BOARD |V

Provolone, Fontinella, Mild Cheddar, Swiss, Pepper Jack
Red Grapes, Strawberries

Accompanied by:

Assorted Crackers & Flatbread

Mini 53.00 (Serves 12)

Small 98.00 (Serves 25)

Large 197.50 (Serves 50)

CHARCUTERIE BOARD |CN

Prosciutto, Capicola, Sopressata, Fair Oaks Smoked Swiss
Cotton River Cheddar, Asiago Flatbread & Assorted Crackers
Whole Grain Mustard, Seasonal Jam, Cornichons, Pepperoncini
Grape and Goat Cheese Lollipops & Strawberries

150.50 (Serves 20-25)

MINI DESSERTS

Priced per dozen - Minimum 2 dozen per type

VANILLA CREAM FRUIT PARFAIT |V|GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

25.50/dozen

LEMON MERINGUE PIE SHOOTER |V

21.50/dozen

COCONUT MACAROON "CHICKS" |V

18.00/dozen

VEGAN PAVLOVA "EGG" |V|GF|DF|VGN

Vegan Meringue, Vegan Lemon Curd

22.00/dozen

CARROT CAKE CHEESECAKE CUPS |V|CN

Pineapple, Coconut, Cream Cheese

27.00/dozen

PASSIONFRUIT CURD TARTLETS |V

Coconut Whipped Cream, Toasted Coconut

32.00/dozen

BUNNY-SHAPED COOKIES |V

Decorated Butter Cookies

32.00/dozen

QUICHE

10" Whole (Serves 8-10)

GARDEN |V

Zucchini, Carrots, Spinach, Onions, Mushrooms
Mozzarella & Parmesan Cheeses

FLORENTINE |V

Spinach & Swiss

ZUCCHINI, RED BELL PEPPER & ONION |V

24.50/each

QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

DENVER QUICHE

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

HAM, BROCCOLI & POTATO

ITALIAN SAUSAGE, ONION & GREEN BELL PEPPER

TURKEY SAUSAGE & RED BELL PEPPER

CHORIZO, POBLANO, ONION & JALAPEÑO JACK CHEESE

APPLEWOOD BACON & CHEDDAR

ASPARAGUS, CARAMELIZED ONION & CREAM CHEESE |V

26.50/each

FRITTATA

12" Whole (Serves 10-12)

ZUCCHINI, RED BELL PEPPER & ONION |V |GF

POTATO, BROCCOLI & ONION |V |GF

GRILLED VEGETABLE |V |GF

TORTA ESPANOLA |V |GF

Classic Spanish Potato, Onion & Egg Omelet
Pico De Gallo to the side

26.50/each

RICOTTA, ROASTED RED PEPPERS & POTATO |V |GF

SPINACH, FETA, FRESH DILL & SCALLIONS |V |GF

HAM, BROCCOLI & CHEDDAR |GF

28.50/each

ITALIAN SAUSAGE, ONION, MIXED BELL PEPPERS & POTATO |GF

HAM, GREEN BELL PEPPER, ONION & CHEESE |GF

CHORIZO, ONION, POBLANO & JALAPEÑO JACK CHEESE |GF

APPLEWOOD BACON & CHEDDAR |GF

32.50/each

MUSHROOM, SPINACH, ONION & SWISS |V |GF

TURKEY BACON & CHEDDAR |GF

33.50/each

ASPARAGUS & HAM |GF 34.50/each

MUSHROOM, POBLANO & FETA |V |GF

PESTO, SUN-DRIED TOMATO & TURKEY SAUSAGE |GF

36.50/each



BREAKFAST SWEETS & TREATS

FLUFFY BUTTERMILK HERB BISCUITS |V

Cheddar, Green Onion, Garlic

19.50/Dozen

LEMON RICOTTA PANCAKES |V

Blueberry Compote

40.00 (Serves 10-12)

CRÈME BRÛLÉE FRENCH TOAST |V

Thickly Sliced, Caramelized Challah and Apples
Fresh Strawberry Compote

43.50 (Serves 10-12)

RASPBERRY BABKA |V

16.00/loaf

HOUSE-MADE SCONES BASKET |V |CN

Chocolate Chip, Mango Pineapple & Pistachio
Whipped Butter

Mini 17.00 (12 Pieces - Choose 1 flavor)

Small 35.00 (24 Pieces - Choose 2 flavors)

Large 41.00 (36 Pieces - Choose 3 flavors)

HOUSE-MADE MINI MUFFINS |V |CN

Choose two flavors:

Blueberry • Banana Nut • Lemon Poppyseed

Chocolate Chip • Chocolate Cheesecake • Apple Cinnamon

Mini 12.50 (12 Pieces - Choose 1 flavor)

Small 22.50 (24 Pieces - Choose 2 flavors)

Large 33.50 (36 Pieces - Choose 3 flavors)

HOUSE-MADE TEA BREAD BASKET |V |CN

Strawberry • Strawberry & Pistachio Streusel • Banana

Apple Pie Butterscotch • Sweet Potato & Pecan

Pear & Cardamom • Orange Cranberry • Pumpkin • Zucchini

Mini 16.50 (10 Pieces - Choose 1 flavor)

Small 24.50 (20 Pieces - Choose 2 flavors)

Large 34.50 (30 Pieces - Choose 3 flavors)

DAYBREAK FRESH FRUIT PLATTER |V |GF |DF |VGN

A Selection of Melons, Citrus & Berries

Mini 30.50 (Serves 12)

Small 54.50 (Serves 25)

Large 103.50 (Serves 50)

