



EASTER & PASSOVER MENUS



EASTER & PASSOVER CATERING

For Passover, all orders must be placed a full 48 hours in advance of pick-up. Please call for available pick-up and delivery days and times.

Please place your Easter menu order by 12 PM on Thursday, April 9th for pick-up or delivery on Saturday, April 11th. We are closed on Easter Sunday

FOOD MINIMUM: \$150

PACKAGING

All food is packed in convenient and disposable oven-ready packaging. Heating instructions are included.

WARM MENU ITEMS

If ordering hot items, you will need access to oven and sheet pans to heat.

CANCELLATION AND MENU CHANGES

Once payment is processed, all sales are final. Menus may be increased prior to delivery deadline. We take pre-payment to avoid need for physical contact, cash handling, credit card handling or signatures at time of delivery.

Pricing is food cost only – additional fees apply.

ALLERGENS and SPECIAL DIETS

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution. Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture. We recommend not eating catered food if you have allergies.

ORDERING INFORMATION (A La Carte and Limited Service only)

- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)

CONSIDER DONATING TO A FAMILY OR A GROUP IN NEED

Want to reach out and help somebody while maintaining social distancing? Consider sponsoring a Family Meal or frontline/essential workers who will appreciate a holiday meal. We'll execute a safe, no-contact delivery.

BITES AND PLATTERS



BITES

DEVILED EGGS

smoked paprika, chive
\$13.50 per 1/2 dozen

SLOW-ROASTED TOMATO AND HERB TART (V)

\$18 per 1/2 dozen

SIGNATURE BITE COCKTAIL NUTS (V) (ADDICTIVE)

\$18.50 per pint

MARINATED OLIVES (V)

\$16.50 per pint

SAVORY GOAT CHEESE CHEESECAKE (V)

Served with a seasonal compote - elegant and super delicious!
\$18 per 1/2 dozen

LATKES (V)

with homemade applesauce, creme fraiche and chives
\$21 per 1/2 dozen (Requires Heating)



PLATTERS

DELUXE CHEESE PLATTER

10 person minimum
Variety of cheeses served with fruit, nuts, cheese preserves and fine crackers.

3 Cheese - \$10.50 pp

4-Cheese - \$11.50 pp

5-Cheese - \$12.50 pp

ANTIPASTO PLATTER

Three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers.

\$12.50 per person (10 person minimum)



PASSOVER DINNER

(6 guest increments - requires heating and oven access)

Please note, we are not a kosher kitchen.

| THE COMPLETE PASSOVER DINNER |

TO START

MATZO BALL SOUP

with local vegetables and chicken

SALAD

SLICED BLACK RADISH BEET AND KOHLRABI SALAD

supremed seasonal citrus, toasted almonds and citrus vinaigrette

ENTREE

CREEKSTONE BRISKET

slow-cooked, fork tender red wine brisket with extra jus

SIDES - SELECT 3

ROASTED YUKON POTATOES

with rosemary and garlic

APPLE-BRAISED CABBAGE

NOODLE KUGEL

egg noodles, raisins, apricots, cottage cheese and sour cream

ROASTED BABY SPRING CARROTS

with parsley-pepita pistou

ROASTED ASPARAGUS

seasoned with lemon zest, evo

DESSERT

FLOURLESS CHOCOLATE TORT

with berries and whipped cream

\$50 per person



EASTER BRUNCH



EASTER BRUNCH SAVORIES

CRUSTLESS SPINACH AND BACON QUICHE (GF)

with potatoes and cheddar
\$34.50 (serves 8)

QUICHE LORRAINE (V)

with roasted sweet onions, crumbled bacon, and Gruyere in a flaky pie crust
\$34.50 (serves 8)

THE SHROOM QUICHE (V)

mushrooms, spinach and fontina cheese in a flaky pie crust
\$34.50 (serves 8)

COWBOY QUICHE

bacon, cheddar-jack cheese and onions in a flaky pie crust
\$34.50 (serves 8)

QUICHE AU FROMAGE (V)

pure cheese quiche - Gruyere with a hint of nutmeg in a flaky pie crust
\$34.50 (serves 8)

CARAMELIZED ONION QUICHE (V)

in a flaky pie crust
\$34.50 (serves 8)



BREAKFAST MEATS

APPLEWOOD SMOKED BACON

\$8 per 1/2 pound

TURKEY SAUSAGE

\$8 per 1/2 pound



FRUITS

ORCHARD'S HARVEST (VGN GF)

seasonal fruit platter
\$48 (serves 4-6)

SWEETS AND PASTRIES

HOT CROSS BUNS

\$25.50 (6 rolls)

MUFFINS

blueberry streusel, lemon poppyseed, chocolate chip, chocolate (vegan options available)
\$25.50 (6 rolls per flavor)

BUTTER CROISSANTS, PAIN AU CHOCOLAT AND BREAKFAST DANISH

\$3.95 per piece (6 piece minimum - can be assorted)

CINNAMON ROLLS

with cream cheese frosting
\$25.50 (6 rolls)



EASTER FEAST

(6 guest increments - requires heating and oven access)

| THE COMPLETE EASTER DINNER |

SALAD

SPRING BABY

baby spinach, baby arugula, asparagus, peas, watermelon radish with creamy lemon tarragon vinaigrette

includes freshly baked artisan rosemary foccaccia

ENTREES

GLAZED SLICED EASTER HAM

with bourbon glaze

SIDES - CHOOSE 3

POTATO AU GRATIN

yukon gold potatoes, gruyere, nutmeg, parmesan, cream, and garlic

ROASTED YUKON POTATOES

with rosemary and garlic

APPLE-BRAISED CABBAGE

PEAS, PEAS, PEAS

sweet peas, sugar snaps and snow peas with cream, lemon and butter

ROASTED BABY SPRING CARROTS

with parsley-pepita pistou

ROASTED ASPARAGUS

seasoned with lemon zest, evo

DESSERT

MASCARPONE CHEESECAKE

berry sauce and spring berries

\$50 per person



EASTER DINNER



SALAD - \$5 PER PERSON (6 PERSON MINIMUM)

STRAWBERRY FIELDS

field greens, chevre, cilantro, shaved pickled red onion, citrus vinaigrette

SPRING BABY

baby greens, asparagus, peas, watermelon radish, creamy lemon vin

SLICED BLACK RADISH BEET AND KOHLRABI SALAD

supremed seasonal citrus, toasted almonds and citrus vinaigrette



SIDES

ROASTED YUKON POTATOES

with rosemary and garlic
\$19/Quart (serves 4)

APPLE BRAISED CABBAGE

\$5 per person (6 minimum)

PEAS, PEAS, PEAS

sweet peas, sugar snaps and snow peas with cream, lemon and butter
\$32/Quart (serves 4)

ROASTED BABY SPRING CARROTS - with parsley-pepita pistou

\$19/Quart (serves 4)

ROASTED ASPARAGUS - seasoned with lemon zest, evo

\$7 per person (6 minimum)

BITE SIGNATURE TRUFFLE MAC'N CHEESE - with brown butter-parmesan panko topping

\$7 per person (6 minimum)



ENTREES

BOURBON-GLAZED SLICED EASTER HAM

\$54 (serves 4)

SLOW-COOKED SALMON - with cucumber yogurt

\$72 (serves 4)

ROAST WHOLE FREE_RANGE CHICKEN

served carved with rpreserved lemon and green olive dressing
\$36 (serves 2)

BRAISED LAMB SHANK

served with gremolata and minted yogurt
\$95 (serves 4)



DESSERTS

SEASONAL COOKIE ASSORTMENT

\$2.00 per piece

MASCARPONE CHEESECAKE -berry sauce and spring berries

\$42 (serves 8-10)

MINI BIRD'S NEST CUPCAKES (ASSORTED CAKES)

cream cheese frosting, coconut nest and baby blue birds
\$3.50 per piece (12 minimum)

