

Harvest Café and Bakery Easter Menu

Please place your special orders by Saturday April 13 by 2pm. Pick up is on
Good Friday April 19th or Saturday April 20th.
Call 860-658-5000 or email harvestcafe@sbcglobal.net

Special Holiday Breads:

European Babka: The one my Nana made!

Slivered dried apricots and golden raisins. \$10

Easter Egg Twist: A rich sweet egg bread with orange & slivered almonds, braided with dyed eggs and glazed \$13.50

Portuguese Sweet Bread \$8.50

Dried Blueberry-Cranberry Irish Soda: \$12

Tea Breads and Pound Cake:

Glazed Lemon-Poppyseed Pound Cake

Fresh Blueberry Tea Bread

Zucchini Carrot Tea Bread

Banana

Banana Chocolate Chip \$10

Pastries:

Danish Braids: serves 8-10:

Cheese or Raspberry \$14

Coffeecake:

8" Round, or Lg. Bundt Style

Blueberry-Lemon, or Apple Strusel

Toll House (chocolate chip-walnut)

8": \$11 Lg. Bundt: \$18

Frozen Unbaked Pastry Dough's:

Just bake in your oven fresh Easter morning

Scone Dough: Cinnamon bun, orange, raisin, raspberry-lemon, or pecan praline.

½ dz. \$19.50/1 dz. \$35.75

Sweet Potato Biscuits: \$15 ½ dz, \$27.50 dz

Cinnamon Buns \$33.75 per pan, 9-13X9

Pies:

Chocolate Cream \$18.99

Coconut Cream \$18.99

Banana Cream \$18.99

Double Crust Apple \$15.99

Blueberry Pie \$18.99

Key Lime Graham Crust/Whipped Cream \$18.99

Chocolate Peanut Butter Pie \$19.99

Lemon Crème Pie, Graham Crust with
Fresh raspberry garnish \$19.99

Name: _____

Telephone: _____

Pick up Date: Friday 4/19 or Sat 4/20

Pick up Time: _____

Centerpiece Desserts:

Carrot Cake: layers of homemade carrot cake, with raisins and walnuts, filled with cream cheese frosting, decorated with buttercream frosting.
Baby: \$6 /8" \$29/ 10" \$46

Mile High Chocolate Strawberry Bundt Cake: Rich chocolate bundt cake, layered with fresh whipped heavy cream and strawberries. Choc dipped berries. Baby: \$6 /Lg. Serves 10-12 \$38

Chocolate Decadence: Flourless chocolate-almond cake. Covered in chocolate ganache with pastel Easter Egg decorations. Serves 8-10 \$29

Cupcakes: \$3 each

"Peeps" Cupcakes: yellow or chocolate topped with a holiday "Peep"

Funfetti Cupcakes: vanilla buttercream Easter candy decorations

Lemon Coconut: lemon cupcake topped with lemon buttercream and coconut

Carrot Cupcakes: with cream cheese frosting

Chocolate Squiggle: chocolate cake, crème filling, topped with chocolate ganache

Specialty: \$3.50 each

Specify yellow or chocolate cake: all vanilla buttercream

Easter Chicks

Easter Bunnies Easter bunny face yellow or chocolate cupcakes

Harvest Café and Bakery Easter Menu

Please place your special orders by Saturday April 13th at noon. Pick up is Good Friday April 19th or Saturday April 20th 8am-2:30pm.

Call 860-658-5000 or email harvestcafe@sbcglobal.net

Harvest Quiche:

9", serves 6-8, all contain cheeses

- () Lorraine (bacon, scallion and swiss)
- () Asparagus, red pepper and boursin
- () Spinach and Mushroom
- () Roasted Veggie
- () Broccoli Cheddar
- () Ham and 3 Cheese \$19.99 each

Strata:

A baked egg custard, 13 X 9 pan
Serves 8-12.

European: crumbled Kane's sausage, shredded potato, caramelized onions, and sharp cheddar. \$45

Green Eggs: spinach, asparagus, roasted tomatoes, scallion and chevre \$46

Benedict: Canadian bacon, scallions, cheese, with a side of hollandaise \$48

Baked French Toast:

A baked French toast "pudding"
13 X 9 Serves 8-12 \$49.00 each

Amaretto Baked French Toast:

Italian bread, amaretto custard, and fresh raspberries. Served with raspberry sauce on the side.

Banana Foster French Toast:

Banana bread, vanilla custard, cinnamon and sugar. Served with caramel rum sauce on the side.

Soups:

Carrot and Fresh Dill	\$11.50
Asparagus Chowder	\$11.50
N.E. Clam Chowder	\$12.50

Spinach and Feta Pie: Sautéed spinach, garlic, onions, feta and cheddar layered with flaky phyllo dough 8 X 8 Pan: \$20

Name:

Phone:

Pick up: Fri 4/19 or Sat 4/20

Pick up time:

Baked Pit Ham Platter:

Our baked Ham, glazed with a pineapple and Dijon glaze. Sliced and artfully garnished serve cold/room temp.
5lb average, \$89.00

Appetizers:

Deviled Eggs with fresh chives: \$12 dz
Tequila Lime Shrimp Skewers: \$24 dz

Side Dishes:

Lg: 13 X 9 Pans: serves 10-16

Sm: 1 ½ qt foil pans serve 6-10

Cheddar Potatoes: shredded potatoes, cream and cheddar. \$38.00/\$19.00

Sweet Potatoes with Pecan Praline:

mashed sweet potatoes topped with a crunchy brown sugar pecan praline.
\$38.00/\$19.00

Macaroni and Cheese:

\$47.00/\$24.00

Broccoli and Cheddar Casserole:

Steamed broccoli in cheddar sauce with cracker crumb top \$34.00/\$17.00

Tiny Green Beans Almandine: \$2.95per person, minimum order 6 people

Side Salads:

Available by the quart: 4-6 servings

Southern Sweet Potato with Egg: \$10

Broccoli Salad: with raisins, bacon, sunflower seeds \$12

Mediterranean Orzo Salad: with garden veggies, spinach, and crumbled feta \$12

Chicken Salad with Grapes: \$18.99