**Easter Week Features**

**Indvdiual Easter Porchetta**

 ***( Pork Belly Wrapped Stuffed Porkloin)***

light whole grain passion fruit mango rubbedporkloin stuffed with spinach, fennel, cranberry raisen, mushrooms and molassses sweet potato wrapped in a slow cooked pork belly until the skin is nice and crispy sliced and served with tri colo orangic carrots and brocolini spears finished with a light herb garlic lemon sauce

 **$18.00 per serving**

**Family package for 4ppl : $60.00**

**Almond Sweet and Smoky Pecan Cruststed Grey Grouper Filet**

Wild grey grouper filet served along sid roasted buttrunut squash and parsnip puree and roasted root vegetbles all topped with light champaghne barbacue shallot sauce **$17.00 Per Serving**

**Family Package for 4ppl : $55.00**

**Indvuial Stuffed Shepards Pie Rosmeary Bouchee’s**

Brased beef, lamb, celry, carrots, and mixed creamy hroeradish potatoes wrapped in puff pastry ball baked finished with muhroom rosemary demi, roasted peppers and Blue cheese french green beans

**$17.00 per serving**

**Family Packge for 4ppl : $56.00 Per person**

**Portuguse Seafood Paella**

Slow cooked onions, garlic, olives, jumbo shrimp, white grouper, clams, mussels in white wine tomato broth slow cooked in our house made smoked portuguese safron rice, green peas and carrots finished with fresh parsly **$22.00 per serving**

**Sub Chicken for Seafood for : $16.00 per serving**

**Seafood Family Packge for 4ppl $70.00 and Sub Chicken for $58.00 Package for 4ppl**

**Slow Cooked Tuscan Braised Beef Short Rib Encroute**

In a light tomato demi stuffed in a puff pastry indvidual purse with mushrooms, olives, goat cheese crouquets crumbles and parmesean asiago cheese blen baked until a golden brown served with a roasted pepepr tomato cream sauce and bacon wrapped aspargus **$21.00 per serving**

**Family packge for 4ppl $72.00**

**Florentine Salmon /Encroute and Crabcake**

Stuffed salmon filet lwith a mixture or kale, spinach and asiago cheeses and smoked gouda seasoned stuffed in puff pastry baked served with our jumbo lumo crab cakes topped with a lobster cream sauce cherry tomato roasted green beans

**$17 per serving**

**Family packge for 4ppl $56.00 a person**

***All Family Packages served with garlic herb roll and small portion of our house made bread pudding topped with white choclate peach and apple carmel glaze***

**Desserts**

**Bourban Pecan Tarlets**

Mixeture of pecans, molases brown sugar and spices glazed with a bourban carmael glaze

Two 3inch tarlets per order

**$5.00 per serving**

**Choclate Thunder Brownie**

Layered godiva brownie, vanilla butturfiner custard, reeses crumble , fresh whipped topping finisded with a light choclate glaze

**$4.50 a per serving**

**Lemon Cake Pops**

Coated with butturcream coconut iceing and served with a lemon curd

**$4.00 per serving**

***Costs for group packages contact Chef Mike Santos 252-327-2445***

**Cooked and Ready Go Beef Loins**

**Slow Roasted Prime Rib feeds 6-8ppl ( 7 to 9lbs per loin) Cost $150.00 plus tax**

**Slow Roasted Prime Rib for feeds 13-18ppl ( 14-17 lb per loin) $240.00 plus tax**

Garlic Herb Rosmary Onion Custed Prime Rib Slow cooked to Rare to Medium Rare Ready to Reheat served with alight Ajus

**Cooked Expresso Cracked Pepepr Rubbed Whole Beef Filet Tenderloin 7-9lb Average**

**( Feeds 8-10ppl)**

Marinated and profesionally cooked to an internal temperature of medium rare ready to reheat with cookin instructions served with our port wine msuhroom demi for **$160.00 plus tax**

**Sides**

**Scalloped Florentine Potatoes**

Alternating layeres of yukon gold potatoes, parmesean romano cheeses, roasted garlic spinach baked finished with roasted peppers and cherry tomatoes **$3.00 per serving**

**Green Bean Casserole**

with crispy bacon and fried onions in a creamy mushroom gravy **$2.50 per serving**

**Sweet Potato Casserole**

topped with candied marshmallows and pecans **$2.00 per servings**

**Assorted Roasted Root Vegetables**

Parsnips, butternut squash, carrots, celery onions etc. tossed in our white wine butter rosemary sauce **$3.00 per serving**

**Leek and Artichoke Potatoe Soufflle**

Braised leeks, celry, carrots, onion, artichokes in a egg custard bread pudding souflee **$4.00 per serving ( serves 2-3ppl)**

**Smoked Gouda Mac and Cheese**

Assorted shells, mixed smoked gouda cheese, mozzarella, cheddar and herb and smoky seasonings baked **$3.75 per serving**

**Port Wine Mushroom Gravy $5 pint and $9.00 per quart**

**Strawberry Cranberry Bacon Fig Jam $10 a pint $5 for ½ pint**

**Apple Orange Bourbon Chutney $11 a pint and $6 a ½ pint**

**PLACE ALL OERDER VIA EMAIL TO** **MEEZMARKET@GAMIL.COM** **OR CONTACT CHEF MIKESANTOS AT 252-327-2445**