

***Easter Features***

**Pork Osso Bucco Shanks**

 ***(Braised Pork Shanks)***

Slow braised pork shank falling off the bone cooked in a Tuscan rich tomato sauce served over smoked gouda mash potatoes with tri color organic carrots and parmesan roasted pepper broccoli spears

 **$19.00 per serving**

**Family package *feeds 4 people:* $60.00**

**Baked Almond Pesto Crusted Mahi Mahi**

Served over creamy sundried tomato creamy polenta, roasted Brussel sprouts and Hungarian cabbage, organic carrots finished with Portuguese sausage lardons and light pesto crema **$17.00 per serving**

**Family Package *feeds 4 people*: $58.00**

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

Braised beef, lamb, celry, carrots, and mixed creamy smoked gouda horseradish potatoes wrapped in puff pastry baked and finished with a mushroom rosemary demi, roasted peppers and blue cheese. Also served with French green beans

**$16.00 per serving**

**Family Package *feeds 4 people:* $56.00**

**Portuguese Seafood Paella a la Creme**

Slow cooked onions, garlic, olives, jumbo shrimp, white grouper, clams, mussels in white wine tomato broth topped with a light vermouth cream, slow cooked in our house made smoked portuguese saffron rice, green peas, parsley and carrots.

**$22.00 per serving**

**$16.00 per serving for chicken option**

**Family Package (Seafood) *feeds 4 people*: $78.00**

**Family Package (Chicken) *feeds 4 people:* $54.00**

**Slow Cooked Burgundy Braised Beef Short Rib**

 Falling off the bone braised beef short rib topped in a rosemary wild mushroom demi, black truffle parsnip puree, served with crispy fingerling potatoes, fire roasted sweet peppers and French Green beans finished cranberry stilton cheese

**$22.00 per serving**

**Family package *feeds 4 people:* $73.00**

**Florentine Salmon /Encroute and Crabcake**

Stuffed salmon filet with a mixture of spinach, artichoke, asiago cheeses and lemon butter baked in a pastry and served with our jumbo lumo crab cake topped with a lobster cream sauce, cherry tomato and roasted green beans

**$19.00 per serving**

**Family package *feeds 4 people:* $68.00**

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

**Market Ready Beef Loins**

*Fully Cooked and Ready to Serve*

**Slow Roasted Prime Rib (7-9 pounds per loin)**

***feeds 6-8 people:* $165.00 plus tax**

**Slow Roasted Prime Rib (14-17 pounds per loin)**

 ***feeds 13-18 people*: $275.00 plus tax**

**Garlic Herb Rosemary Onion Custed Prime Rib** Slow cooked to Rare to Medium Rare Ready to Reheat served with a light Au Jus

**Expresso cooked with a Cracked Pepper Rub Whole Beef Filet Tenderloin (7-9 pounds on average)**

Marinated and profesionally cooked to an internal temperature of medium rare ready to reheat with cooking instructions and served with our port wine mushroom demi, blue cheese horseradish crema and homemade rolls.

***Feeds 8-10 people:* $178.00 plus tax**

**Sides**

**Portuguese Black Truffle Parmesan Fingerling Potatoes**

Roasted fingerling potatoes in Portuguese sausage fat, black truffle white wine and rosemary butter finished with parmesan

$**3.75 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

**$2.50 per servings**

**Assorted Roasted Root Vegetables**

Parsnips, butternut squash, carrots, celery, and onions tossed in our white wine butter rosemary sauce

**$3.00 per serving**

**Smoked Gouda Mac and Cheese**

Baked Assorted shells, mixed smoked gouda cheese, mozzarella, cheddar and herb and smoky seasonings

**$3.75 per serving**

**Desserts**

**Bourbon Pecan Tartlets**

Mixture of pecans, molasses brown sugar and spices finished with a bourbon caramel glaze

Two 3-inch tartlets per order

**$5.00 per serving**

**Chocolate Thunder Brownie**

Layered Godiva brownie, vanilla Butterfinger custard, Reese’s crumble finished with fresh whipped topping and a light chocolate glaze

**$4.50 a per serving**

**Tres Leches Coconut Cake**

Coated with buttercream coconut icing and finished with lemon white chocolate coconut cream

**$4.50 per serving**

**Additional Market Items**

**Port Wine Mushroom Gravy $5.50 pint/$10.00 per quart**

**Strawberry Cranberry Bacon Date Jam $10 pint/$5 half pint**

**Apple Orange Papaya Bourbon Chutney $10 pint/$5 half pint**

 **Meez Infused Oils: Blood Orange Oil**

**Meez Infused Vinegars: White Peach, Black Cherry, Smoked Balsamic**

**$12 per bottle**

**PLEASE PLACE ALL ORDERS VIA EMAIL TO** **MEEZMARKET@GMAIL.COM** **OR CONTACT CHEF MIKE SANTOS AT 252-327-2445. CUSROME PACKAGES FOR SPECIAL ORDERS ALSO AVIALABLE.**

**Order Sheet Attached Below!**

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| **Submitted by** | Logo, company name  Description automatically generated  *Deliveries will be a $10 extra charge or pick up your items at no charge.* |
| **Phone** |  |
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| **Pick Up / Delivery / Day** |  |

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