



Easter Menu

BREAKFAST AND BRUNCH

10 person / 3 dozen minimum per selection

Gourmet Pastry Tray

Assorted Beignets, Danish, Cinnamon Rolls

¥ Gourmet Cinnamon Rolls (serves 12)

Flaky Puff Pastry with gooey Cinnamon filling, topped with Vanilla Glaze

GF V Fresh Seasonal Fruit Salad

Made with fresh Fruit of the season

GF Breakfast Meats

Options include:

- Hickory Smoked Bacon
- Sausage Links
- Sausage Patties
- Turkey Links
- Turkey Bacon

(Vegetarian options available - additional cost per person)

¥ Fluffy French Toast

Served with Butter and Maple Syrup

Round of Quiche (serves 6)

Baked in a Pie Crust with choice of 3 mix-ins (options listed below)

GF Round of Italian Frittata (serves 10)

With choice of 3 mix-ins (options listed below)

Choose 3 mix-ins for Quiche or Frittata:

- Bacon (GF)
- Sausage (GF)
- Smoked Chicken (GF)
- Grilled Vegetables (GF ¥)
- New Potato (GF ¥)
- Red Onion (GF ¥)
- Spinach (GF ¥)
- Wild Mushroom (GF ¥)
- Cheddar (GF ¥)
- Monterey Jack (GF ¥)
- Pepper Jack (GF ¥)
- Provolone (GF ¥)

GF TC Egg Stuffers

Hard Cooked Eggs piped with a creamy filling

Options include:

- Traditional (¥)
- Bacon and Thyme
- Buffalo
- Curry-Cumin (¥)
- Jalapeño Bacon

Cold Smoked Salmon (serves 20-25)

Miniature Bagels, Cream Cheese, Cucumber, Hard Cooked Egg, and Red Onion

Miniature Croissant and Sandwich Tray

Choose 3:

- Angus Roast Beef and Cheddar (GF)
- Cheddar Dill Tuna Salad (GF)
- Hickory Smoked Honey Ham and Swiss (GF)
- Smoked Turkey and Provolone (GF)
- TC Cherry Pecan Chicken Salad (GF)
- Traditional Egg Salad (GF ¥)

With Tomato, Pickle, Yellow Mustard, TC Horsey Mustard Sauce (GF), Mayo

ENTRÉES

10 person minimum per selection

Entrées include choice of 2 Sides, 1 Salad, 2 Dressings, and Rolls with Butter

GF Honey Glazed Ham

GF Maple Mustard Glazed Pork Loin

Roasted Garlic crusted Pork Loin with Maple and Whole Grain Mustard

Herb Crusted Boneless Leg of Lamb

Roasted Leg of Lamb seasoned with Garlic, Parsley, Rosemary, Thyme, and Dijon Mustard sliced and served with Au Jus

Pecan Crusted Chicken

Boneless Chicken Breast encrusted in Pecans sautéed and served with a Citrus Orange Glaze

Braised Beef Brisket

Slow cooked in Beer with Onions, Celery, Tomatoes, Carrots with Apricot Bourbon Glaze

SIDES

- Green Beans Almondine with Caramelized Onions (GF V)
- Herb Roasted Redskin Potatoes (M)
- Sweet Potato Mashers topped with Candied Pecans (GF V)
- Roasted Garlic and Onion Mashers (GF V)
- Rice Pilaf (GF)
- Buttered Corn (GF)
- Brussels Sprouts with Bacon and Roasted Almonds (GF) (additional cost per person)
- Grilled Asparagus (GF V) (additional cost per person)

SALADS

- Caesar Salad
- Mixed Field Greens Salad
- Traditional Garden Salad
- Diane's Strawberry Spinach Salad (additional cost)

Dressing Options:

- Asian Ginger (GF V)
- Bleu Cheese (GF ¥)
- Caesar (GF)
- Fat Free Italian (GF V)
- Fat Free Ranch (GF ¥)
- Honey Vinaigrette (GF ¥)
- House Balsamic Vinaigrette (GF V)
- Light Raspberry Vinaigrette (GF V)
- Ranch (GF ¥)
- White French (GF ¥)

DESSERTS

¥ Cheesecake (serves 16) Choice of Blueberry, Cherry or Strawberry Topping

¥ Crème Brûlée Cheesecake (serves 16)

¥ Carrot Cake (serves 10)

¥ French Silk Pie (serves 8)

¥ Pecan Pie (serves 8)

¥ Caramel Apple Pie (serves 8)

¥ Dessert Bars - per dozen

¥ Petite Fresh Fruit Tarts - per dozen

Mini Butter Crust Tarts filled with Pastry Cream topped with seasonal fresh Fruit

¥ Iced Sugar Cut Out Cookies - per dozen

Custom Cut Out Cookies in seasonal or themed designs

GF Denotes Gluten Free • ¥ Denotes Vegetarian • V Denotes Vegan

Some items may contain and have been produced in a facility that also uses milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, or soy • Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk of foodborne illness

Chef Inspired Creative Cuisine

Totally Cooked, Inc. • 2730 Front Street • Cuyahoga Falls, OH 44221 • Phone: 330.923.9964 • totallycooked.com



Easter Menu

TERMS AND CONDITIONS

1. To place an order or request information about our catering services, please call 330.923.9964 or email us at sales@totallycooked.com.
2. Our Event Coordinators will discuss rental equipment needs. We can provide china, glassware, silverware, linens, chafing dishes, serving platters, decorations, floral arrangements, tables, chairs, tents and entertainment. Please ask about other rentals that are also available.
3. Menu prices are based on food only unless otherwise stated. Totally Cooked Catering can provide professional staff for set up, guest services and clean up.
4. Once the menu, rentals, service staff and entertainment needs are discussed, an estimate will be available. Estimates can be e-mailed or mailed upon request. All full service events require a signed contract and deposit. Our contract includes one hour of planning with an Event Coordinator; consulting beyond this time is subject to an additional fee. We require all balances to be paid in full the week of the event.
5. All staffed events are subject to a 20% service charge.
6. Delivery is available at an additional charge.
7. Please consult with our Event Coordinators or Customer Service Representatives to discuss children's menu needs.
8. Preferred method of payment is personal check, corporate check or cash. We graciously accept Visa, MasterCard, Discover and American Express.
9. Cancellation Policy: If event cancels within one week of the event date, Totally Cooked has the discretion of applying a 20% service charge on food, beverage and rentals to compensate for the cancellation.
10. Due to fluctuating food and packaging costs, pricing and minimum quantities are subject to change.