PRIVATE CHEF
THE SATED SPOON
CATERER | MEAL PREP

EASTER MENU 2025

LARGE(25-30)ppl / MID(15-20)ppl / COUPLE / SINGLE

MAINS

Four Hour Braised Brisket with Wild Mushroom Gravy
$75 / $60 / $35 / $17

Blue Crab Cake Stuffed Salmon with Lemon Dill Butter Sauce (served separately)

Maple Bourbon Glazed Smoked Ham

$60 / $50 / $35 / $17

ADDITIONS

$45 / $35 / $25 / $14

Honey Roasted Tri Color Carrots & Parsnips

Smoked Cheddar Mac & Cheese Casserole

Parmesan Creamed Spinach

Bacon Roasted Green Beans

Garlic Mash Potatoes

Sweet Potato Soufflé

Savannah Red Rice

Squash Casserole

EXTRAS

Ham & Cheese "Cathead" Biscuits **Hot Cross Buns**
$16 dozen / $8 half dozen

Double Fudge Brownies
$20 dozen / $12 half dozen

Grilled Sour Cream Pound Cake with Macerated Strawberries & Vanilla Crema (served separately)
$14loaf

Bourbon Pecan Pie
$25 full / $8 slice (add Chocolate for +$4)

ORDER BY:4/12 by 4PM PICKUP:4/19 10AM-12PM

MILITARY/ FIRST RESPONDERS/ TEACHERS:10%OFF

***** DELIVERY AVAILABLE UPON REQUEST *****