



Easter Celebration

Celebrate Easter 2020 with the team you know and trust. Instead of worrying about what you will find at the market, let our talented Chefs do the shopping and cooking for you. They will expertly prepare an Easter meal for you to enjoy in the comfort of your home. All items will be packed in aluminum pans with detailed heating instructions.

Pre-order by Sunday, April 5, 2020 at 4pm. Orders may be submitted by phone at 734.357.5700 or edjordjevic@stjohnsgc.com

Scheduled Curbside Pick-up: Saturday, April 11, 2020 between Noon-6pm at the main entrance of the hotel.

MAIN DISHES

- 4 lbs. ROASTED PRIME RIB** natural jus (serves 8-10) \$100
- 3.5 lbs. HERB-RUBBED BEEF TENDERLOIN** demi-glace (serves 6-8) \$90
- 6 lbs. ROASTED LEG OF LAMB** mint demi-glace (serves 10-12) \$75
- 2 lbs. SLOW-ROASTED "MASTER CARVE" HONEY HAM** maraschino cherry chutney (serves 3-5) \$34
- (4) GRILLED 6 oz VERLASSO SALMON FILLETS** spring vegetable succotash, mint-cilantro chimichurri \$56
- (1) WHOLE ROASTED CHICKEN** yukon gold mashed potatoes, broccolini, basil chicken jus (serves 2-3) \$24
- (12) GRILLED VEGETABLE RAVIOLI** red pepper coulis, shaved parmesan, basil (serves 2-3) \$22

SIDE DISHES

- JUMBO SHRIMP COCKTAIL** horseradish tomato sauce, lemon \$23/lb
- 1 lb. SWEET POTATO CASSEROLE** (serves 3-4) \$10
- 1 lb. BUTTERMILK MASHED POTATOES** (serves 3-4) \$9
- 1 lb. ROASTED ASPARAGUS** fig balsamic glaze (serves 3-4) \$10
- 1 lb. MAC & CHEESE** (serves 3-4) \$12

CELLAR SELECTIONS

All bottled beer and wine are 50% off menu prices

Scan QR Code with your phone's camera and open link to see full beverage menu

