

Happy Easter from Chow 2017

Pick up is Saturday, April 15th, 1 p.m. to 3 p.m.

Delivery Available!!!

To place your order, give us a call at 630-530-8646; Send us a fax at 630-530-8647;
Send an e-mail to mary@chowtogo.com

Pick up Date _____ Pick-up time _____

Name _____ Phone number _____

Credit card number _____ Expiration date _____

We will not charge your credit card unless that is your method of payment. If you need to cancel an order, please allow 48 hours.

Easter Brunch

Goat Cheese & Leek Quiche, \$ 22, serves 6 _____

Savory tart prepared with goat cheese, leeks & fresh chives

Turkey Sausage & Kale Quiche, \$ 22, serves 6 _____

Savory tart prepared with turkey breakfast sausage, kale, mushrooms & asiago cheese

Zucchini, Provolone & Fresh Basil Savory Egg Frittata *Gf*, \$ 15, serves 6 _____

Blueberry Sour Cream Bundt Coffee Cake, \$ 32, serves 12-15 _____

Scones, \$ 2 each

Bacon, Cheddar & Green Onion _____ Cherry Almond _____

Chocolate Chip _____ Blueberry Lemon _____

Fresh Fruit & Berries *Gf*, \$ 9/lb _____

Easter Dinner

Starters

Southwest Deviled Eggs Gf, \$12 per dozen _____
Prepared with grilled corn, queso fresco cheese, cilantro & chili powder

Traditional Deviled Eggs Gf, \$9 per dozen _____

Creamy Mushroom Tart, serves 2, \$5.50 each _____
Savory puff pastry with mushrooms, Cherrywood bacon, fresh herbs, mozzarella & provolone

Soup & Salad

Coconut Ginger & Carrot Soup Gf, \$ 9.50 per quart, _____
Garnished with macadamia nuts & fresh cilantro

Mixed Greens Spring Salad Gf, \$ 4.50 per serving _____
Mixed greens, spring peas, watermelon radish, manchego cheese, ribbons of asparagus & zucchini & lemon-ginger vinaigrette

Pearl Couscous Harvest Salad, \$ 4.50 per serving _____
Baby spinach, toasted pearl couscous, roasted acorn squash, wine poached Asian pear, dried cranberries, pecans & orange molasses vinaigrette

Farmer's Market Panzanella Salad, \$ 4.50 per serving _____
Romaine lettuce, broccoli, yellow squash, cucumber, sweet peppers, celery, yellow grape tomatoes, red onion, sourdough croutons & buttermilk herb dressing

Sides

Orange & Apricot Glazed Baby Carrots & Candied Almonds Gf, \$ 4.50 per serving _____

Lemon Roasted Asparagus Gf, \$ 4.50 per serving _____

Creamy Sweet Pea Medley Gf, \$ 4.50 per serving _____
With Cherrywood bacon, lemon zest & crispy shallot

Fingerling Potatoes Confit Gf, \$ 4 per serving _____
With toasted cracked peppercorn, sea salt, roasted garlic & crispy sage

Sweet Potato Casserole with Toasted Marshmallows Gf, \$ 4 per serving _____

Brioche Dinner Rolls, \$ 15 per dozen _____

Entrees

Apple, Bourbon & Maple Glazed Ham Gf _____
Baby Ham, \$38 (serves 4-6), Half Ham, \$75 (serves 10-12), Whole Ham, \$150 (serves 18-20)

*Pan Roasted Salmon Gf, \$ 12 per serving _____
Finished with a fresh herb sauce, fresh grapefruit & orange & pink peppercorn*

*Fresh Herb Crusted & Wildflower Honey Glazed Boneless Leg of Lamb Roast Gf,
\$ 16 per serving _____*

Easter Sweets

Raspberry Swirl Cheesecake with Chocolate Crust, serves 16-20, \$ 35 _____

Glazed Pistachio Pound Cake, serves 16-20, \$ 24 _____

Mini Carrot Bundt Cakes with Cream Cheese Frosting, serves 1-2, \$ 4.50 _____

*Moist Chocolate Cup Cakes with Vanilla Butter Cream Frosting
& Jelly Bean Eggs, \$ 3 each _____*

Lemon Ricotta Cookies with Lemon Glaze, \$ 6 per half dozen _____

Frosted Almond Cookies with Spring Crystal Sugars, \$ 2 each _____

Easter Bunny Sugar Cookies, Chocolate Dipped, \$ 3 each _____

Easter Bunny Sugar Cookies with Sugar Sprinkles, \$ 3 each _____

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