

EASTER MENU

EASTER DINNER FOR SIX 175

a lovely holiday meal, including deviled eggs, sliced smoking goose city ham, potatoes au gratin, grilled asparagus with lemon vinaigrette, maple roasted carrots, 6 dinner rolls and coconut cake to finish.

VEGAN DINNER FOR TWO V+ 75

a lovely dinner for 2 including mushroom walnut pâté, spring vegetable pie, maple roasted carrots, grilled asparagus with lemon vinaigrette, 2 sourdough rolls and strawberry-rhubarb crumble.

APPETIZERS

12 pieces, serves 4-6

CLASSIC DEVILED EGGS V, GF 15

CRAB DEVILED EGGS GF 18

HOGS IN A BLANKET 30

pastry-wrapped beef frank dusted with parmesan cheese

HAM AND CHEESE SPINACH PUFFS 45

puff pastry, ham, spinach, gruyère

MUSHROOM AND CARAMELIZED ONION TARTS 45

puff pastry cups filled with mushrooms, caramelized onions, thyme

SALADS

serves 6

BRUSSELS & KALE V+, GF 35

shaved Brussels sprouts, baby kale, dried cranberries, toasted almonds and tahini dijon vinaigrette

CAESAR SALAD V 25

romaine lettuce, parmesan, croutons

SPRING PASTA SALAD V+, GF 35

rotini pasta, asparagus, peas, radish, celery, green onions, lemon vinaigrette, dill, mint



MAIN COURSES

ROASTED LEG OF LAMB 120

carrots, celery, onion, thyme, red wine rosemary sauce
approx 4lbs, serves 6-8

HALF LEG OF SMOKING GOOSE CITY HAM GF 95

a delicious juicy ham in a honey brown sugar glaze from our friends at Smoking Goose
approx 5lbs, serves 10-12

SLICED SMOKING GOOSE HAM GF 18

1lb, serves 2-3

HERB ROASTED CHICKEN DINNER FOR FOUR 55

garlic herb roasted potatoes, carrots, petite peas

SPRING VEGETABLE PIE V+ 15

potato crusted pie with quinoa, cauliflower, white beans, mushrooms, spinach, asparagus and vegan gravy
serves 1

SIDES

1lb, serves 3–4

POTATOES AU GRATIN **V** 15

yukon gold potatoes, gruyère, heavy cream

GRILLED ASPARAGUS **V+**, **GF** 15

lemon vinaigrette

ROASTED CARROTS **V+**, **GF** 11

maple and thyme

ROASTED CABBAGE **V**, **GF** 15

parmesan, walnuts, white balsamic vinaigrette

DESSERTS

EASTER CUPCAKES **V** 24

large vanilla, chocolate, and red velvet cupcakes with pastel colored frosting and spring decorations

6 cupcakes



EASTER COOKIES **V** 30

beautifully hand decorated butter cookies

6 cookies

EASTER CAKE POPS **V** 24

assorted flavor cake pops hand decorated for Easter

8 cake pops

WHOLE CAKES

6" serves 6–8

STRAWBERRY LEMON **V** 45

white cake, lemon curd, strawberry jam and vanilla custard iced in strawberry buttercream

COCONUT CREAM **V** 45

white cake, vanilla bean pastry cream and coconut flakes iced in vanilla buttercream

WINE

SPARKLING

Pierre Moncuit Rosé Brut Grand Cru,
Champagne, FR 75

Gruet Sauvage Sparkling Rosé,
Albuquerque, NM 30

Santomè Prosecco,
Veneto, IT 19

ROSÉ

Stolpman Vineyards 'Love you Bunches' Rosé,
Central Coast, CA 26

Figuière Rosé Méditerranée,
Provence, FR 22

WHITE

Lieu Dit Sauvignon Blanc,
Santa Ynez Valley, CA 30

House of Brown Chardonnay,
Napa Valley, CA 23

RED

The Wonderland Project 'Two Kings' Pinot Noir,
Sonoma, CA 38

Turner Pageot Grenache Le Rouge,
Languedoc, FR 26

Pavette Pinot Noir,
Napa Valley, CA 18

Hedges Family Estate Cabernet Sauvignon,
Columbia Valley, WA 26



V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

EASTER ORDERING GUIDELINES

All menu items are fully cooked. Heating instructions will be included with your order, as well as available on our website. For a la carte items, as part of a full meal, our entrées generally serve 2–3 per pound, and our sides 3–4 per pound. Items listed as sold by the pound are a minimum of one pound. We accept Visa, Mastercard, Discover and American Express, and payment is required to finalize and process your order.

IMPORTANT DATES

All Easter orders must be confirmed with payment by Wednesday, April 16th at 12pm. We are not able to take any orders after this time. Alternatively, will have a plentiful supply of Easter food in our stores if you are unable to order by the deadline.

DELIVERY DETAILS

Delivery is available for orders of \$150 or more (before tax and delivery fee). Delivery fees start at \$30 and are based on location. We recommend placing your order as soon as possible to secure a delivery slot. We will schedule deliveries in 3-hour delivery windows, and we are not able to accommodate special or precise time requests. Deliveries will take place on: Saturday, April 19th between 9am and 3pm. You may select a window when ordering. Delivery windows will be as follows:

Saturday, April 19th: 9am – 11am | 11am – 1pm | 1pm – 3pm

If no one is home at the time of delivery, your order will be redelivered at the end of the driver's route, and you may be charged an additional delivery fee for the return service.

PICK UP DETAILS

Orders of any size may be placed for pickup at any of our three locations, during the hours listed below:

Saturday, April 19th: 9am – 6pm and Sunday, April 20th: 9am – 4pm

Bucktown: 1649 N Damen Ave | Fulton Market: 911 W Randolph | Gold Coast: 845 N State

Holidays are extremely busy times at Goddess Central. We are unfortunately unable to take special orders, modify items or recipes, prepare foods from other menus, or package foods in vessels or volumes other than those on the menu.

Thank you for trusting us with your holiday meal. We wish you a Happy Easter!





HAPPY EASTER!



Debbie, Chef AJ, Chef Alysha, Tiffany, Bri and Team Goddess



Preheat your oven. Times are approximate, and all items should be heated to an internal temperature of 165°F.

MENU ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Half Leg of Smoking Goose City Ham		350°F	Covered	30–35 minutes
Sliced Smoking Goose Ham		350°F	Covered	15–20 minutes
Roasted Leg of Lamb		350°F	Covered	30–35 minutes
Herb Roasted Chicken	First	350°F	Covered	20–25 minutes
	Then	350°F	Uncovered	10 minutes
Spring Vegetable Pie	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Potatoes Au Gratin	First	350°F	Covered	10–15 minutes
	Then	350°F	Uncovered	10 minutes
Grilled Asparagus	Oven	350°F	Uncovered	10 minutes
	Or Pan	Medium High Heat	Uncovered	3–5 minutes
Roasted Carrots	Oven	350°F	Uncovered	10 minutes
	Or Pan	Medium High Heat	Uncovered	3–5 minutes
Roasted Cabbage	Oven	325°F	Covered	10–12 minutes
	Or Pan	Medium High Heat	Uncovered	8–10 minutes
Hogs in a Blanket	Oven	350°F	Covered	8–10 minutes
Ham and Cheese Spinach Puffs & Mushroom Caramelized Onion Tarts	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Dinner Rolls/Sourdough Rolls		350°F	Covered	3–5 minutes
Strawberry Rhubarb Crumble	First	Bring to Room Temp		
	Then	350°F	Covered	15–20 minutes