

## Starters & Sides

### Hot Cross Buns

Orange-scented buns dotted with dried fruit and topped with a custard cross.  
\$11.95 box of 4

### Quiche

Lorraine (bacon & swiss);  
Mushroom & spinach; or  
Asparagus & feta with  
lemon.  
\$20 each (serves 6–8)

### Buttery pilaf of wild & basmati rice

\$4 pint (serves 2–3)  
\$7.95 quart (4–6)

### Mixed greens, asparagus, eggs & olives

With croutons and a  
creamy caper dressing.  
\$7.95 (serves 2–3)

### Traditional deviled eggs

\$6.95 half dozen

### Artichoke & Parmigiano- Reggiano spread

\$6.95 half pint (serves 3–4)

### Roasted carrots

With gremolata and dry-  
cured black olives.  
\$8 pint (serves 3–4)  
\$15.95 quart (6–8)

### Marinated cucumbers

With dill and red onion.  
\$6 pint (serves 3–4)  
\$12 quart (6–8)

### Crab & spinach dip

\$6.95 half pint (serves 3–4)

## The Main Course

### Grilled salmon with sauce verte

Marinated with lemon and capers, and served with a lemon-herb sauce.  
\$11.95 per piece (6–7 ounces each, serves one)

### Maple cured hamlette

Pasture-raised, non-GMO ham from Walnut Keep Farms in Napa. Served with a glaze.  
\$49.95 each (approx. 3 pounds; serves 6–9)

### Braised chicken with spring vegetables

Slow-braised chicken with baby artichokes, potatoes, spring onion, green garlic and peas.  
\$15.50 friends size (serves 2) \$31 family size (serves 3–4)

## Entertaining Platters

### Poached salmon platter

A full side of salmon, poached and garnished with lemon and dill, and accompanied by cucumber-yogurt sauce. (please give us 48 hours notice)

\$120 (serves 8-10 as entrée, 25-30 as appetizer)

### Salumi platter

Prosciutto di Parma, finocchiona, mortadella, coppa and soppressata. With pickled vegetables and whole-grain mustard. Baguette and breadsticks included.

\$80 salumi only \$105 with cheeses (serves 10-15)

## Desserts

### Coconut cupcakes

White cake filled with coconut pastry cream, topped with buttercream frosting, dipped in sweet coconut, and finished with a small marzipan easter egg.

\$7 box of 2 \$3.50 each

### Lemon meringue tart

Lemon curd and fluffy meringue piled into a tender shortbread crust.

\$25.95 large (serves 8-10) \$4.95 small tartlet (1-2)

### Chocolate mousse cake squares (gluten free)

Flourless cake made with Guittard bittersweet chocolate, fresh cream and a touch of brandy.

\$5.95 each (serves 1-2)

### Pavlova (gluten free)

A crisp meringue shell filled with lemon curd and topped with whipped cream and fresh fruit.

\$4.95 each (serves one)

Visit [rockridgemarkethall.com](http://rockridgemarkethall.com) to:

Place your Easter order online

Add more foods from the Deli Favorites & Add-Ons Menu

View ingredients and heating instructions

The logo for Market Hall Foods features the word "market" in a lowercase, orange, sans-serif font. Below it, "hall" is written in a smaller, lowercase, orange, sans-serif font. At the bottom, "foods" is written in a lowercase, black, serif font. The words are stacked vertically and slightly offset to the right.

ROCKRIDGE MARKET HALL  
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For pickup April 12-13,  
orders must be placed by  
noon on Tuesday, April 11.

For pickup April 14-15,  
orders must be placed by  
noon on Wednesday, April 12.

PLEASE NOTE: We are  
closed Easter Sunday,  
April 16.