

Make Easter hosting feel easy, beautiful, and full of flavour.

Celebrate Easter at home without the stress of planning it all yourself. Our thoughtfully prepared Easter Dinner is designed for easy hosting, with vibrant, seasonal dishes ready to reheat, plate, and enjoy.

From cozy family gatherings to relaxed celebrations with friends, everything you need is prepared with care so you can focus on what matters most, gathering, sharing, and savouring the moment.

Each package comes complete with simple instructions to help you serve everything beautifully and with ease.

SERVES 6 TO 8 | \$250 PLUS TAX

ORDERS MUST BE PLACED BY MARCH 31 | AVAILABLE FOR DELIVERY ON APRIL 2 OR APRIL 4

Easter Menu

SALADS | CHOICE OF 1

Spinach & Radicchio (V) | Fennel, mixed berries, toasted pepitas, feta, and champagne vinaigrette.

Beet & Arugula Salad (V, GF) | Roasted pear, blood orange, Ontario goat cheese, and balsamic dressing.

PROTEIN | CHOICE OF 2

Roasted Turkey (GF, DF) | White wine, and thyme.

Osso Bucco (GF, DF) | Braised lamb shank, and tomato rosemary ragù.

Beef Short Rib (GF, DF) | Horseradish jus.

VEGETABLES | CHOICE OF 1

Lemon Garlic Rapini (V, GF, DF)

Maple Glazed Root Vegetables (V, GF)

Bacon Roasted Brussels (GF, DF)

POTATOES | CHOICE OF 1

Pomme Purée (V, GF)

Scalloped Potatoes (V, GF)

Roasted Fingerling Potatoes (V, GF, DF)

ENHANCEMENTS

Antipasto Board | Artisan cheeses, charcuterie, fresh bread, spreads, and seasonal fruit. *Serves 6 – 8 | \$55*

Cheese Tortellini (V) | Spinach, cream, and pecorino. *Serves 6 – 8 | \$32*

Garden Vegetable Orecchiette (V) | Asparagus, tomato, wild mushroom, pesto cream, and chèvre. *Serves 6 – 8 | \$35*

Penne Marinara (V) | San Marzano tomatoes, basil, oregano, olive oil, and parmesan. *Serves 6 – 8 | \$30*

WANT TO ORDER? EMAIL US AT HELLO@FIGANDLEMON.CA

Heating Instructions

Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into the thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

Entrées

Preheat oven to 350°F before heating (325 if using a convection oven).

ROASTED TURKEY

Remove lid and cover with aluminum foil and heat in preheated oven for 40 - 45 minutes. Rest 10 minutes before carving.

OSSO BUCCO

Remove lid and cover with aluminum foil and heat in preheated oven for 40 - 45 minutes.

BEEF SHORT RIB

Remove lid and cover with aluminum foil and heat in preheated oven for 40 - 45 minutes.

Sides

Preheat oven to 350°F. (325 if using a convection oven). Place in oven for the suggested length of time or until heated through.

10 - 15 MINUTES UNCOVERED

Lemon Garlic Rapini	Maple Glazed Root Vegetables	Maple Glazed Root Vegetables
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20 - 25 MINUTES (REMOVE LID AND COVER LOOSELY WITH FOIL)

Cheese Tortellini	Garden Vegetable Orecchiette	Penne Marinara
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30 - 35 MINUTES

Roasted Fingerling Potatoes <i>(reheat uncovered)</i>	Scalloped Potatoes <i>(remove lid & leave parchment on when reheating)</i>	Pomme Puree <i>(remove lid & leave parchment on when reheating)</i>
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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.*

Note: Please refrigerate all items upon receiving them. Menu items not included within these heating instructions are best served cold or at room temperature. Caution: Dishes and contents will be hot when removed from oven, stove or microwave.