

# The MILL ROOM

BOAR'S HEAD RESORT

## Easter Take & Bake Menu

\$40 for 2 | \$80 for 4 | \$160 for 8 | \$240 for 12\*

*Cooking Instructions Will Be Provided*

### Spring Mix Salad

Shredded Carrots, Grape Tomato, Cucumber, Red Onions,  
Dried Cranberries, Ranch and Balsamic Dressing

### Bakery Rolls and Butter

### Honey Glazed Ham

### Savory Chicken Pot Pie

English Peas, Carrots, Onions, Fresh Herbs, Cream,  
Poached Chicken, Cheese Dumpling Topping

### Confit Fingerling Potatoes

Rosemary and Garlic

### Maple Glazed Carrots

Maple, Herbs, Butter

### Carrot Cake

Cream Cheese Frosting, Cinnamon, Nutmeg, Raisins

All orders must be received by March 29, 12 p.m.

Pick up day is Saturday, April 3 at the Pavilion from 10 a.m. to 4 p.m.

\*Price does not include tax and gratuity.

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## Easter Take & Bake Reheating Instructions

### Honey Glazed Ham

Preheat oven to 300°F. Place the honey glazed ham tray in the oven for 10 to 12 minutes or until the internal temperature reaches 165 degrees.  
Let stand 2-3 minutes before serving.

### Savory Chicken Pot Pie

Preheat oven to 300°F. Cover the chicken pot pie with foil and place in the oven for 15 minutes. Remove the foil and return to the oven for 5 more minutes or until the chicken reaches 165 degrees internal temperature.  
Let stand for 2-3 minutes before serving.

### Confit Fingerling Potatoes

Preheat oven to 300°F. Place the confit potatoes in the oven and heat for about 10 minutes. Uncover to obtain crispy potatoes.  
Let stand for 2-3 minutes before serving.

### Maple Glazed Carrots

Preheat oven to 300°F. Place the maple glazed carrots in the oven. Heat for about 10 minutes. Let stand for 2-3 minutes before serving.