

Easter Sunday Brunch or Dinner
April 24, 2011

Hors D'Oeuvres: Select 3

- Asparagus wrapped with smoked salmon/dill sauce
- Endive with blue cheese walnut spread
- Artichoke cheese squares
- Crab stuffed mushrooms
- Marinated shrimp w/snow peas
- Lobster bruschetta in endive spear
- Baked brie/raspberry in filo pockets

Entrees: Select 1 (an additional entrée can be selected price will increase)

- Herb roasted leg of lamb with mint jelly
- Lamb stew with spring vegetables/brown potatoes
- Spiral baked glazed ham with biscuits/gravy
- Marinated lamb chops with mint pesto
- Spring vegetable paella
- Roast Cornish hen's w/orange marmalade and wild rice stuffing
- Sea bass with capers/garlic/grape tomatoes

Sides: Select 2

- Artichoke/leek/potato gratin
- Wild rice/with sautéed mushrooms/onions
- Garlic roasted potatoes
- Green bean gratin
- Oven roasted spring vegetables/rosemary
- Oven roasted tender asparagus

Salads: Select 1

- Salad of Boston/endive/radicchio/goat cheese croutons/balsamic vinaigrette
- Sliced beets/endive/arugula/radicchio/gorgonzola cheese/walnuts/vinaigrette
- Spinach salad with strawberries/red onions/feta cheese /herb vinaigrette

Dessert: Select 1

- Lemon tart with raspberry coulis
- Strawberry shortcake with homemade whipped cream
- Carrot cake with cream cheese frosting
- Fresh berry parfait with homemade sugar cookies

Food Cost: \$23.75/guest

Dawn's Catering & Services

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