



Easter ENTREES, SIDES AND DESSERT

ENTREES

MAPLE GLAZED SPIRAL HAM

SERVED WITH TARRAGON HONEY MUSTARD,
CRANBERRY-MAPLE GRAIN MUSTARD OR
HERBS DE PROVENCE DIJON

NEW ZEALAND RACK OF LAMB

PAN-SEARED WITH GARLIC AND ROSEMARY

CHEESE LASAGNA

LAYERS OF FRESH PASTA WITH MARINARA,
RICOTTA, MOZZARELLA, AND PARMESAN

STUFFED PORK ROAST

STUFFED WITH GOAT CHEESE, SHITAKE
MUSHROOMS AND SAUTÉED SPINACH,
OVEN-ROASTED AND SERVED WITH A PORT
WINE SAUCE

HERB CRUSTED BEEF TENDERLOIN

WHOLE ROASTED FILET, SLICED, AND
SERVED WITH TOASTED GARLIC AND
HORSERADISH CREAM

GRILLED SALMON

HERB MARINATED SALMON WITH MANDARIN
ORANGE SALSA

GARLIC HERB STUFFED

LEG OF LAMB

OVEN ROASTED SERVED WITH ROSEMARY &
PEPPERCORN JUS

SIDE DISHES

- GRAND MARNIER GLAZED BABY CARROTS
- ROASTED FINGERLING POTATOES
- LEMON SCENTED ASPARAGUS RISOTTO
- OVEN ROASTED VEGETABLES
- GREEN BEANS WITH GARLIC AND PARMESAN
- SCALLOPED POTATOES
- HERB MARINATED GRILLED VEGETABLES
- POACHED ASPARAGUS WITH FRESH
RASPBERRY VINAIGRETTE

DESSERTS

- APPLE ■ APPLE CRUMB ■ CHERRY LATTICE
- PECAN ■ CHOCOLATE SILK ■ BLUEBERRY CRUMB
- PIE ASSORTMENT
- PINEAPPLE UPSIDE DOWN CAKE
- CARROT CAKE WITH CREAM CHEESE ICING
- WOVEN EASTER BASKET CAKE
- FRESH BERRY TARTS WITH VANILLA
- BAVARIAN CREAM

ALSO AVAILABLE

CAKES, COOKIE TRAYS, AND INDIVIDUAL PASTRIES

