

Easter Menu



Appetizers

Traditional Deviled Eggs with Smoked Paprika
\$12.00 per dozen

Bunny Shaped Smoked Salmon Canapés
\$24.00 per dozen

Warm Artichoke Dip with Tortilla Chips
\$15.00 per Quart

Hummus with The Kitchen's Pita Chips
\$15.00 per quart

Tabbouleh in a Cucumber Cup with Lemon Aioli
\$18.00 per dozen

Gorgonzola Stuffed Big Shrimp or Steamed Shrimp with Yuzu Sauce
Or Bloody Mary Cocktail Sauce
\$24.00 per dozen

Pink Eggs
Pickled Beets and Eggs
\$12.00 per dozen

French Spring Crudités
Baby Purple Artichoke, Baby Carrots, Haricot Vert, Asparagus Spears
French Radishes, Fava Beans and Belgian Endive Leaves
With Assorted Aioli
Saffron, Pesto, Garlic, Roasted Red Pepper and Tomato Dip
\$6.50 per person

The Kitchen for Exploring Foods
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Brunch

8" Round Quiche Lorraine
\$24.00 each

8" Asparagus and Leek Quiche
\$24.00 each

8" Round Potato-Onion Frittata
Served with a Light Tomato Sauce

8" Baked Brie with Fig Compote and Assorted Crackers

Smoked Salmon Display with Sliced Tomatoes and Red Onions, Capers,
Lemon Zest, Plain and Flavored Cream Cheese
With Assorted Bagels
\$7.50 per person

Fruit Skewers with Passion Crème
\$15.00 per dozen

Fresh Cut Fruit and Berries, Served with Passion Crème and
Berry Puree
\$4.50 per person

Ambrosia Salad with Blood Orange, Caracara Oranges, Pineapple
And Coconut
\$3.50 per person

Entrees

Pepper Crusted Beef Tenderloin with Cabernet Sauce,
Horseradish and Crispy Onions
\$120.00 serves 8-10

Roasted Rack of Lamb with a Pomegranate Wine Sauce
And Mint Relish
\$25.00 per rack

Whole Decorated Poached Salmon or Poached Salmon Fillets with a
Lemon Cucumber
And Dijon Dill Sauce or Watercress Sauce
\$120.00 serves 12-14, Fillets \$8.50 each

Marmalade Glazed Ham or Ham Steak served with a Warm Dijon Sauce
\$8.50 per serving or \$95.00 for a 14lb whole boneless roast

Soup and Salads

Raspberry Salad with Mache, Slivered Almonds, Chevre
And Raspberry Vinaigrette
\$4.00 per serving

Garden Green Salad with Orange and Grapefruit Segments, Dates,
Cherve Cheese, Toasted Pine Nuts and Meyer Lemon Vinaigrette

Fresh Corn Soup with Crème Fraiche
\$13.00 per quart

Fresh Pea Soup with House made Croutons
\$13.00 per quart

Accoutrements

Spring Vegetable Medley with Asparagus and Yellow and Green Squash
\$4.00 per serving

Haricot Vert with Sautéed Shallots and Slivered Almonds
\$4.00 per serving

Blanched Asparagus with a Lemon Crème Sauce
\$3.50 per serving

Artichoke Rice Salad
\$4.00 per serving

Scallion Potato Cakes
\$3.50 per serving

Mushroom Shaped Rosemary Roasted Potatoes
\$3.50 per serving

Desserts

Hot Cross Buns
\$15.00 per dozen

Brioche Buns with Crystallized Sugar
\$2.50 each

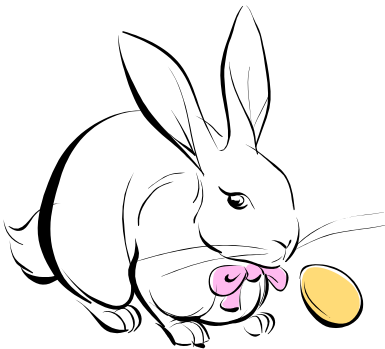
Pineapple Hummingbird Cake with Cream Cheese Frosting
\$42.00 10" round

Individual Coconut Cakes with Lemon Curd Filling
\$5.50 each

Carrot, Red Velvet, Chocolate, Vanilla or Coconut Cupcakes
\$2.75 each

Decorated Easter Sugar Cookies with a Lemon Frosting
A Variety of Pastel Colors in Bunny, Chicks and Egg Shapes
\$24.00 per dozen

Chocolate Easter Egg Nest Cake with Malt Chocolate Eggs
\$38.00 Serves 8-10



PLEASE PLACE ORDERS BY WEDNESDAY,
MARCH 31, 2010. EASTER PICK-UPS WILL BE ON SATURDAY, APRIL 3,
2010 BETWEEN 11:00-6:00PM.