



## *Easter Dinner Menu 2018*

*California Field Greens with our Signature Dressings  
Design your own Caesar Salad  
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip, Mediterranean Relish Tray  
European Charcuterie Platter with Gourmet Mustards  
Chefs Selection of Hors d'oeuvres*

*Import & Domestic Cheese Board with Crackers  
Fresh Sliced Seasonal Fruit & Berries  
House Smoked Gravlox, Chilled Salmon, Trout & Mackerel Display  
Shellfish Display featuring Crab Legs, Poached Shrimp, Mussels & Clams*

*Fresh Baked Hot Cross Buns, Cheese Bun, and Daily Rolls  
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards,  
Carrot Cake, Lemon Chiffonade Cake, Banana Crème Brule  
Tartlets, Individual & Celiac Friendly Desserts*

*Carved Roast Sirloin of Beef au Jus and Yorkshire pudding  
Carved Honey Glazed Ham with Marmalade Compote  
Roast Tom Turkey with Herb Stuffing & Pan Gravy  
Chefs Seafood Crepes  
Spring Lamb with Red Currant Reduction  
Parisian Potato  
Baby Spring Vegetables*

*Fresh Fruit Juices  
100% Arabica Regular & Decaffeinated Coffee  
Mighty Leaf Artisan Herbal Teas*