



Easter Dinner Menu 2019

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

*Raw Vegetable Crudités with Herbed Crème Dip
Local and European Charcuterie Platter with Gourmet Mustards
Chefs Selection of Hors d'oeuvres*

*Import & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
Selection of Poached, Smoked and Cured Fish
Shellfish Display featuring Crab Legs, Poached Shrimp and Shellfish*

Carved Honey Glazed Ham with Marmalade Compote (GF)

*Roast Tom Turkey (GF)
Apple Herb Stuffing & Pan Gravy
Chefs Seafood Crepes
Alberta Pot Roast with Pan Au Jus (GF)
Spring Lamb with Red Currant Reduction (GF)
Scalloped Potatoes (GF)
Spring Vegetables (GF)*

*Fresh Baked Hot Cross Buns, Artisan Rolls and Breads
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Warm Dessert,
Tartlets, Individual & Celiac Friendly Desserts*

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