



Easter Menu

APPETIZERS

PROSCIUTTO WRAPPED ASPARGUS

20 pieces - 30.00

With herbed goat cheese

GRILLED EGGPLANT ROLATINI

20 pieces - 30.00

With roasted red pepper goat cheese

CLASSIC SHRIMP COCKTAIL

20 pieces - 45.00

With traditional cocktail sauce



STARCH SIDES

ROASTED FINGERLING POTATOES

10 servings - 35.00

With garlic and fresh herbs

SCALLOPPED POTATOES AU GRATIN

10 servings - 35.00

With aged cheddar, toasted bread crumbs

CHEESE TORTELLINI PRIMAVERA

10 servings - 35.00

Spring vegetables, garlic & oil

HERBED WILD RICE PILAF

10 servings - 35.00

Seasoned with fresh herbs & diced vegetables

MAIN COURSES

BROWN SUGAR GLAZED HAM

10 servings - 55.00

With raisin sauce

ROASTED LEG OF LAMB

10 servings - 65.00

With mint jelly

CHICKEN FLORENTINE

10 servings - 55.00

Sautéed spinach, roasted red peppers, fontina cheese, lemon butter white wine sauce

SALADS

SPINACH SALAD

10 servings - 24.00

Mushrooms, diced bacon, tomato wedges, balsamic dressing

MONA LISA SALAD

10 servings - 24.00

Spring mix, chickpeas, red onions, roasted red peppers, lemon vinaigrette

FRENCH POTATO SALAD

10 servings - 24.00

Redskin potatoes, whole grain mustard, champaign vinegar, spring onions, fresh herbs



VEGETABLE SIDES

PARMESAN CRUSTED ASPARAGUS

10 servings - 35.00

Roasted asparagus with parmesan cheese

HONEY ORANGE GLAZED CARROTS

10 servings - 35.00

With a touch of cinnamon

BRUSSEL SPROUTS WITH CRISPY PANCETTA

10 servings - 35.00

Imported pancetta, red and yellow peppers, herb oil

GREEN BEANS PROVENCAL

10 servings - 35.00

Haricots verts, cherry tomatoes, bacon, onions, white wine vinegar

DESSERTS


LEMON GLAZED POUND CAKE


10 servings - 25.00

FLOURLESS CHOCOLATE CAKE

10 servings - 25.00

PLAN YOUR EVENT TODAY

 312.553.9300

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