

Easter Dinner 2018

Seafood:

- Around Ice Carving...Oysters on the Half Shell, Shrimp Cocktail, Crab, Lemon, & Cocktail Sauce
- Cold & Hot Smoked Salmon with Capers, Egg, Minced Red Onion, & Grilled Flat Bread
- GPYC Crab Cakes with New Orleans-style Remoulade
- Coconut Fried Shrimp with Southwest Cocktail Sauce & Mango Pico de Gallo

Cold Food:

- Fresh Fruit
- Vegetable Crudités with Trio of Dips (avocado ranch, garden pesto, black bean hummus)
- Charcuterie "Butcher's Board" (meats, cheeses, pickles, jams, and fruit)
- Grilled Chicken Caesar Platter
- Southwest Chop Salad with Grilled Tempeh (romaine, black bean & corn relish, tortilla strips, avocado, chipotle-lime vinaigrette)
- Marinated Mushroom Salad with Herbs & Balsamic Dressing
- Broccoli Salad with bacon, candied pecans, blue cheese, and shallots
- Fattoush Salad (Romaine, Tomato, Red Onion, Green Pepper, Feta Cheese, Sumac, Pita Chips, & Dressing)
- Pickled Cucumber Salad

Hot Food:

- Bistro Roasted Chicken Breast over Herbed Couscous
- Foraged Mushroom & Beef Stroganoff
- Whipped Potatoes
- Grilled Vegetable Medley with Spring Pesto (zucchini, yellow squash, red onion, bell pepper)

Carving Station:

- Dr. Pepper Glazed Bone-In Ham
- Leg of Lamb
- Herb Crusted Continental Roast
- Leek, Bacon, & Gruyere Bread Pudding

Whole Roasted Fish Station:

- Apricot Glazed Salmon with Sweet Pepper- Cucumber Relish
- Blackened Mahi Mahi with Grilled Pineapple Salsa
- Bronzed Loch Etive Trout with Heirloom Tomato-Fennel Slaw
- Sesame Seared Ahi Tuna with Ginger-Lime Sauce, Wasabi, & Pickled Ginger

Pastry Table

- Miniature Pastries
- Mini Cakes
- Cannoli
- Cup Cakes
- Cookies/Brownies