

**SEASONEDCATERERS**

## Informal Spring Party Menu

### Cold Appetizers

#### Steamed Mussels on the Half Shell

tomato vinaigrette

#### Goat Cheese Crostini

balsamic onions, watercress

#### Marinated Mushrooms

#### Puff Pastry Crescents

saffron chicken, almonds

#### Ham Cornets

asparagus, turnips, carrots, homemade mayonnaise

#### Caesar Salad

#### Stuffed Grape Leaves

pine nuts, orzo, dill

#### Carrot Salad

golden raisins, dates, sesame seeds

#### Tabbouleh

~

### Hot Appetizers

#### Pan Fried Shrimp

frizzled leeks

#### Spinach Falafel

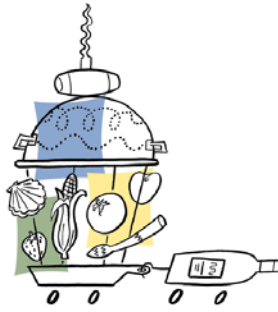
roasted red and Aleppo pepper harissa

#### Escarole Turnovers

Catapano Dairy Farm feta, black olives

#### Bow Tie Pasta

duck ragù



**SEASONEDCATERERS**

**Informal Spring Party Menu, con't.**

### **Main Course**

**Fruit Wood Grilled Ground Lamb Kebobs**

aromatic spices

**Fruit Wood Grilled Halibut Kebabs**

ajwain and garlic marinade

**Basmati Rice**

cashews, lemon

**Cucumber, Mint and Yogurt Sauce**

**Apple Rhubarb Chutney**

~

### **Dessert Buffet**

**Sliced Strawberries and Pineapple**

**Ginger Muffins**

warm caramel, vanilla cream

**White Cupcakes**

espresso butter cream

**Apricot Bars and Chocolate Walnut Bars**

**Hazelnut Crisps**

**Double Chocolate Biscotti, Lemon Currant Biscotti**

**Coffee and Tea**