

2018 *Palate Pleasers* Easter Menu Suggestions

- Breakfast:* Egg custard casserole with bacon or roasted vegetables
Quiche (Lorraine, roasted vegetable, or crab & asparagus)
Assorted scones, muffins, or hot cross buns
Apple cake
- Appetizers:* Fresh vegetable arrangement with basil dip
Artesian cheese & fruit arrangement with crackers
Fresh fruit platter with skewers
Smoked salmon (sliced or tartar) with wild rice baguette
Deviled egg halves
Caviar pie with crackers
Shrimp cocktail or Mini crab cakes
- Salads:* Teena's salad with sugared almonds, oranges, & maple vinaigrette
Summer salad with roasted almonds, strawberries, crumbled goat cheese, & raspberry vinaigrette
- Entrées:* Sliced glazed ham
Beef tenderloin filet or Bistro Beef with horseradish sauce
Roasted salmon, assorted varieties
Rack of Lamb (8 chops per rack, final cooking at home)
- Sides:* New potatoes with parsley and butter
Scalloped white and sweet potato casserole
Herb rice pilaf
Roasted vegetable medley
Asparagus, broccoli, glazed carrots, or asparagus carrot medley
- Desserts:* Easter egg shaped cake, various sizes available
Coconut or carrot layered cake
Cupcakes, assorted flavors
Rhubarb, three berry, or apple crostada pies
Fruit cobbler

Additional items upon request from our regular menu

For orders, call or email (410) 263-6941 or palatepleaser@hotmail.com

Order deadline is Tuesday, March 27th for pickup on Saturday, March 31st