

Easter Menu- 2008

Brunch

- Baked Chili Rellenos
(casserole 8-10 servings) – \$28.50
Spring Vegetable Frittata (serves 10-12) – \$25.50
Stuffed Cream Cheese and Apricot French Toast
(casserole 10-15 servings) – \$20.50
Orange Raisin Sweet Bread – 10.95
Cheese Blintz with Blueberry Sauce – \$24.00
Apple Cinnamon Croissants (small) – 1.00 ea.

See our Brunch menu for other options

Entrées

- Crown Roast of Pork served with an
Apple Chutney Demi Glaze (serves 14 to 16) – \$105.50
Roast Leg of Lamb served with a Savory Mint Sauce (serves 10 to 12) – \$76.50
Maple Glazed Ham (whole) served with a
Maple Mustard Sauce (serves 15 to 20) – \$95.50

Sides

- (serves 10 to 15)
Mashed Potato and Parsnips – \$22.50
Fruited Rice Pilaf – \$20.50
Roasted Root Vegetables with Maple Glaze \$24.50
Roasted Lemon and Pepper Brussel Sprouts – \$24.50
Citrus Roasted Asparagus – \$26.50
Fresh Peas with Mint and Green Onions – \$20.50

Desserts

- Easter Basket Cake
(sponge cake with fresh berries) – \$24.00
Lemon Curd and Berry Trifle – \$35.00
Easter Cutout Cookies – \$1.50
Easter Cup Cakes – \$1.75

www.lisasbonappetit.com