

Easter Offerings 2010

Brunch

Bagel and Lox Platter-7.50 pp

Whipped cream cheese, red onion, capers, mini bagels

Spring Vegetable and Vermont Cheddar Frittata

Half pan feeds up to 10-62.50/Full pan feeds up to 18-102.50

Egg and Cheese Bake with Applewood Smoked Bacon

Half pan feeds up to 10-64.50/Full pan feeds up to 18-106.50

Hot Cross Buns-13.50 per dzn

Suzanne's Fruit Salad-kiwi, citrus, grapes & pineapple

Small feeds up to 20-95.00 /Large feeds up to 40 -125.00

Appetizers prices are per dozen/2 dzn minimum

Pistachio Crusted Shrimp-24.50

Bacon, Fig and Blue Cheese Quesadillas-21.50

Crab and Spinach Dip/Crackers-5.25 pp

Entrees prices are per person. Minimum order for 5 people

Rack of Lamb with Fresh Mint Rub-19.50

Spiral Ham with Maple-Bourbon Glaze-9.50

Cold Poached Salmon-14.50

Cucumber Dill Sauce

Herb Crusted Filet with Horseradish Sauce-17.50

Accompaniments-Small feeds 9-10/large feeds 15-20

Fingerling Potatoes with Caramelized Onions-44.50/78.50

Potatoes Au Gratin-48.50/86.50

Creamy and cheesy with Gruyere and Cheddar, grey salt and cracked pepper.

Herb Roasted Spring Vegetables-46.50/84.50

Holiday Breads

Traditional Easter Egg Bread-9.75 ea

Soft and yummy challah bread wreath with hardboiled Easter eggs. Makes a fun centerpiece!

Brioche Dinner Rolls-15.00 per dzn

Sweets

Easter Egg Cupcakes-3.95 each

Choice of chocolate or vanilla with a flat decorated egg cutout on top

Hand Decorated Easter Cookies-4.25 each

Selected Dozen-45.00

Individual Coconut Cakes with Marzipan Chicks-6.50 each

Kiwi Strawberry Tart-44.00/Tartlettes-1.95 each

Pastel Petit Fours-2.25 each

All orders must be received by noon, Wednesday, March 31st to insure availability of items & require a credit card deposit.

Please see minimums above. Orders will be delivered Saturday, April 3rd between 2 pm and 4 pm.

All items will be packaged in disposable containers unless other arrangements are made in advance.

Reheating instructions will be included with all orders.

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