



EASTER 2010 MENUS

We kindly request a 12-person minimum on the following menus.

A SIMPLE EASTER SUPPER

Honey Baked Ham fanned in Ceramic Oven-To-Table Dish
with Pineapple Glacé and Traditional Pineapple & Cherry Garnish
(served warm)

Scalloped Potatoes
Thin Sliced Idaho Potatoes with a touch of Heavy Cream & Sharp Cheddar
garnished with Chives

Select Fresh Vegetable Medley
with a blend of Garden Herbs & Butter

Spinach Salad with Mandarin Orange & Slivered Almonds
in Tangerine Vinaigrette

Hel's Specialty Bread Basket to include
Tomato Basil Bread, Petite Croissants, French Cheddar Bread,
Crusty Sourdough Bread & Assorted Muffins

\$13.15 per Person



EASTER SUNDAY FAMILY DINNER

Hand Carved Roast Leg of Spring Lamb
served with Rosemary Au Jus & Traditional Mint Jelly

Twice Baked Potatoes
with Cream Cheese, Sour Cream & Fresh Crumbled Bacon Bits

Fresh Steamed Asparagus
with Asiago Cheese & Toasted Pine Nuts in a Beurre Noisette

Fresh Baby Lettuces
with Feta Cheese, Kadotta Fig, Grilled Red Onion & Roasted Cherry Tomato
in Lemongrass Balsamic Vinaigrette

Hel's Specialty Bread Basket to include
Tomato Basil Bread, Petite Croissants, French Cheddar Bread,
Crusty Sourdough Bread & Assorted Muffins

\$15.50 per Person



THE BUNNY BRUNCH

Spiral Sliced Honey Baked Ham
fanned & displayed on oversized wood boards beautifully garnished
with Dried Fruit & Nuts
accompanied by Cranberry Apple Chutney & Cranberry Mustard
(served room temperature)

A Breakfast Strudel of Fresh Vegetables & Cheddar
Cheeses folded with lightly Scrambled Eggs in a delicate Phyllo Pastry

"Those" Potatoes
Layers of Hash Browns, New York Cheddar, Sour Cream & Crumbled Bacon

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Roasted Red Pepper & Jarlsberg Swiss Cheese

Fresh Fruit Salad of Honeydew, Cantaloupe, Pineapple,
Red Flame Grapes & Mandarin Oranges

An assortment of Freshly Baked Muffins & Breakfast Breads
served with Butter & Preserves

\$15.95 per Person