

Easter Menu



Appetizer

Per dozen

Salmon cakes, herb aioli
Crab cakes, tangy remoulade
Deviled eggs – classic or garam masala
Shrimp cocktail, two sauces
cocktail, chimichurri, wasabi aioli, spicy remoulade

Platters

Serves 12

Spring vegetable platter, 2 sauces
spicy yuzu, hummus, roasted garlic-smashed white bean, green goddess

Antipasto, assorted imported cheeses, meats, accompaniments

Salad

Serves 10

Whole leaf Caesar salad
Old fashion potato salad
Asparagus, kumquat vinaigrette
Butter lettuce, tarragon vinaigrette
Wild arugula, grape, apple, spiced nuts, verjus dressing
Golden beet, butter lettuce, radicchio, hazelnuts, blue cheese
Mizuna, watercress, rocket, goat cheese, herb dressing

Main

Minimum 10 pp

Halibut, carrot, fennel, lemon, garlic
Mustard-thyme crusted rack of lamb
Poached cod, fennel, tomato, light vinaigrette
Roasted leg of lamb, jus or rhubarb mint jam
Roasted filet of beef, morel mushroom sauce
Baked Canadian Atlantic salmon, lemon marmelata

Spiral ham (minimum 5-6#)
with mustard-red currant glaze and rhubarb chutney OR brown sugar-mustard glaze, spiced apples and pears

Breads-Rolls

Per dozen

Cumin rolls
Garlic knots
Parkerhouse rolls
Parmesan pull aparts
Rustic artisan herb rolls

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