



Izenberg's Catering

presents

EASTER



hors d'oeuvres



deviled eggs - (choose;) traditional - shrimp - avocado - bacon
mini quiche - (choose;) lorraine - vegetable - white wine & asparagus - broccoli & cheddar - mushroom & Swiss
stuffed artichoke - tender "pull-apart" baked artichoke, packed with the flavors of lemon-butter, parmesan
 and seasoned panko with a side of lemon-garlic aioli for dipping
smoked salmon "nests" - mini potato pancake nests, topped with smoked salmon, neufchatel and fresh dill
frittata bites - baked with Italian seasonings, eggs & fresh vegetables
vegetable "shots" - fresh vegetable sticks and skewers in shot glasses with creamy ranch dip



chilled salads



spring mix salad - fresh mixed greens with carrots, radish, tomatoes, cucumbers & chives
potato salad - boiled red potatoes with chopped celery, red onion & hard-boiled eggs in a creamy dill dressing
pasta salad - tri-color rotini tossed in a balsamic dressing with chopped tomatoes & cucumbers
corn tomato & avocado salad - roasted corn, cherry tomatoes, chives, avocado & lime dressing
caprese salad - sliced tomatoes, mozzarella & fresh basil with balsamic vinaigrette drizzle



entrees



spiral baked ham
honey glazed ham
rosemary rack of lamb
burgundy pork tenderloin
whole roasted turkey
sliced garlic chicken
lasagna - traditional, artichoke or sausage



side dishes

hot cross buns
bunny rolls
italian easter pie
steamed asparagus with hollandaise
greenbeans with cherry tomatoes
bourbon glazed carrots
sweet cheese noodle casserole
buttered fingerling potatoes
steamed broccoli
whipped potatoes
potatoes au gratin



dessert

lemon mousse - served in edible baked sugar bowls
coconut macaroon nests - with mini candy eggs
"carrot" strawberries - chocolate dipped
iced easter sugar cookies
chocolate ganache cake
assorted cheesecakes

