



FIRST COMMUNION SPRING LUNCHEON
APRIL, 2008
75 GUESTS

HORS D'OEUVRES

SEASONAL FRUIT & CHEESE WITH FRENCH BREAD

SEASONAL VEGETABLE CRUDITÉS WITH BUTTERMILK RANCH DRESSING

SMOKY CHIPOLATA BLACK BEAN DIP WITH TORTILLA CRISPS

BUFFET

GRILLED CHICKEN, MELON & PROSCIUTTO, SERVED OVER SEASONAL
GREENS WITH HONEY LIME VINAIGRETTE

GRILLED SLICED FLANK STEAK, MARINATED IN HONEY & BALSAMIC, SERVED
OVER COUSCOUS SALAD WITH FETA CHEESE, NICOISE OLIVES & FRESH
VEGETABLES, IN LEMON & OREGANO VINAIGRETTE

GRILLED SEASONAL VEGETABLES WITH ROASTED GARLIC, SEA SALT & EVO

RED POTATO SALAD WITH FRESH DILL & CHIVES

FRESH FRUIT SALAD

CROQUE MONSIEUR ~ GRILLED HAM & SWISS SANDWICHES

DESSERT

RUSTIC COOKIES & BARS ~ GINGERSNAPS, CRANBERRY OATMEAL, BUTTER
COOKIES, BLONDIES & CHEESECAKE BROWNIES