



www.cateringbyandreala.com
(310) 702-1862

EASTER MENU

Starters: \$6/PP

Artichoke Dip

Beef Franks In A Blanket

Smoked Salmon and Crème Fresh on Belinis

Asparagus & Spring Onion Fritata

Hard Boiled Eggs with Herb Mayo

Salads: \$7 (Add Chicken, Beef, or Tofu for \$4 Extra)

Crispy Kale Salad, Accompanied with Quinoa, Plump Raisins, Dates, Golden Corn Kernels, & Slivered Almonds Served with Orange Champagne Vinaigrette

Chopped Brussels Sprouts & Kale Salad Accompanied with Dried Cranberries, Golden Corn Kernels, Sunflower Seeds Served with Fig Infused Balsamic Vinaigrette

Burrata Caprese: Butter Lettuce, Burrata Cheese, Heirloom Tomatoes, Basil, and Pine Nuts Served with Homemade Balsamic Vinaigrette

Main Course

Roasted Chicken: \$7

Braised Brisket of Beef with Roasted Root Veggies: \$10

Salmon with Lemon Tarragon Dijonnaise: \$10

Rack of Lamb: \$16

Sides: \$5

Spring Risotto Accompanied with Asparagus, Peas, and Sautéed Mushrooms

Quinoa with Dried Cherries, Edamame, & Slivered Almonds

Maple Mashed Sweet Potatoes with Crushed Pineapple

Rosemary Roasted Fingerling Potatoes

Veggies: \$5

Roasted Veggies: Broccoli, Cauliflower, & Fennel

Roasted Brussels Sprouts

Maple Roasted Carrots

Roasted Asparagus

Dessert: \$5

Bananas Foster Bread Pudding

Flourless Chocolate Cake

Assortment of Individual Pastries

Chocolate Dipped Strawberries

Assortment of Seasonal Fruit with Whipped Cream

*** Applicable Taxes, Service, and Delivery Fee may apply**