

Mother's Day Brunch Menu 2008
 Pick up Saturday May 10th 11:00 a.m. & 5:00 p.m.

First name _____	Last name _____
Home Phone _____	Work Phone _____
Cell Phone _____	

	18.00/ quart	Turtle Soup • turtle meat, onions, tomato, bell pepper, eggs, celery, lemon, vegetable oil, flour, garlic, sherry, parsley & other seasonings. Quart serves 2-4.
	24.00/ quart	Grillades • calf cutlets, onions, bell pepper, celery, garlic, red wine, margarine, butter, flour, oil, tomatoes, salt, pepper, tabasco and seasonings. Quart serves 3-4.
	12.00/ quart	Cheese Grits • grits, cheddar cheese, butter, egg, half and half, garlic, tabasco, salt, pepper and seasonings. Quart serves 4-6.
	6.95/ serving	Chicken Crepes • diced chicken breast, sliced almonds, mushrooms, green onions, butter, margarine, white wine, half & half, milk, parsley. Serving is 2 crepes
	18.00/ quart	Spinach & Artichoke Casserole • spinach, mushrooms, onions, bread crumbs, butter, Garlic, cream cheese, cream, gruyere cheese, & seasonings. Quart serves 6-8.
	6.00/ 1dozen	Devilled Eggs
	75.00/ tray	Norwegian Smoked Salmon Tray - accompanied by cream cheese, minced red onion, capers, grated egg, and lemon, and pumpernickel cocktail bread. The tray has 1 lb. of salmon and serves 4-12.
	13.50/ quart	Fresh Fruit Salad spinach, mushrooms, onions, bread crumbs, butter, Garlic, cream cheese, cream, gruyere cheese, & seasonings. Quart serves 6-8.
	18.00/ quart	Garden Asparagus Salad • asparagus, artichoke, baby corn, carrots, & vinaigrette. Quart serves 4-6.
	2.25/ each	Cranberry Orange Scones
	18.00/ whole	Quiche Lorraine • egg, bacon, onion, gruyere cheese, cream, half & half, & seasoning. Serves 6-8.
	.75/ each	Baby Croissants
	3.95/ each	Key Lime Custards



5701 Magazine St. • 899-7303