



## Catering Services Offered

Bridal & Baby Showers  
Weddings  
Birthdays & Family Reunions  
Funeral Luncheons  
Special Dinners and Events  
Wine Dinners & Tastings  
“Hands On” Cooking Classes

We offer menus to suit your every culinary need.

We are able to customize menus not only to the event or theme, but also to certain dietary needs as well. Please feel free to contact us to book your next event.

*We promise to make any event memorable for all the right reasons!*



## 2011 Easter Menu



690 W. State Street  
Burlington, WI 53105  
262-763-5070

[www.gooseberriesmarket.com](http://www.gooseberriesmarket.com)



## Easter Brunch Menu

### Savory Egg Casserole

Creamy Crust-less Egg Casserole combined with Potatoes, Onions, Peppers, Tomatoes, Bread and Cheese

### Classic Baked Ham

Our Signature Ham baked with our sweet spiced glaze.

Bakery Fresh Silver Dollar Rolls

### Roasted Vegetables

An assortment of spring's finest vegetables. Tossed with olive oil and roasted with our herb and spice blend

### Fresh Fruit Salad

A selection of melons, pineapple, grapes, and fresh berries

### Breakfast Potatoes

Sliced, buttered peeled potatoes baked with roasted peppers and onions

Bakery Fresh Kringle

Cheese, Sausage and Fruit Bites Platter  
With smoked salmon spread and crackers

Chilled Bottle of Prosecco Sparkling Wine  
½ Gallon of Fresh Orange Juice

***Serves 10 -12 Guests \$195.00***

**To place your order,  
please call  
262-763-5070**



## Easter Dinner Menu

*Please make one selection for each course*

### Entree Course

Roasted Beef Sirloin  
Herb & Salt Crusted with Au Jus

**-OR-**

Semi Boneless Leg of Lamb  
Garlic Encrusted-Served w/Apple Mint Demi Glace

**-OR-**

Glazed Ham  
Gooseberries Own w/our Sweet Spiced Glaze

**-OR-**

Herb Crusted Pork Loin  
Served with Mango Chutney Cream Sauce

### Salad Course

Courtyard Signature Salad

**-OR-**

Caesar salad with Roasted Peppers

### Starch Course

Roasted Sweet Potatoes with Honey and Lime

**-OR-**

Wild Rice Pilaf with Pine Nuts  
and Armenian Cherries

**-OR-**

Buttermilk Smashed Yukon Gold Potatoes

### Vegetable Course

Fresh Sugar Snap Pea with Sesame Oil

**-OR-**

Orange Glazed Baby Carrots

**-OR-**

Roasted Asparagus

### Dessert Course

Gooseberries Bread Pudding with Vanilla Sauce

**-OR-**

Delectable Carrot Cake

**\*All dinners are served with a loaf of our fresh  
baked baguette bread**

***For 6 – 8 Guests ~ \$115.00  
For 10 -12 guests ~ \$199.00***

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