



Real cream, real butter, real food-exceptional taste!

Catering, Event Planning, and Special Orders by Appointment
Voted "Best of the Valley" by the Valley Advocate Readers' Poll
Eastwood Shops; 2133 Boston Road #6B; Wilbraham, MA 01095
413.596.3900



**Spring and Summer
Dinner Menus**
for parties of 15 or more
Less than 15 people; add \$2.00 per
person

Appetizers:

For a party of 15 to 30; choose one over 30 people, choose 2 items

Asparagus Wrapped in Ham	Thai Spring Rolls
Assorted Canopies	Cheese and Spinach Crostini
Brie with Fresh Fruit Garnish	Assorted Puff Pastry Tarts
Chicken & Spinach Meatballs	Assorted Bruschetta
Shrimp Mousse on Parmesan Crisps	Assorted Crudités and Dip
Strawberries with Herbed Crème Fraiche	

If you would like to choose an additional appetizer, please add \$1.75

First Course: Choose one

Johnsens Signature Salad; Sherry Wine Vinaigrette and Chiffonade Dressings	
Mixed Greens; Raspberry Vinaigrette	Watercress, Enoki & Strawberries
Champagne Fresh Fruit	Cream of Asparagus Soup
Shrimp Cocktail [\$2.50 extra]	Summer Vegetable Tart
Bibb Lettuce with Grilled Balsamic Nectarines	Cold Peach Soup
Thai Lime Soup with Chicken & Shrimp	Caesar Salad
Sautéed Baby Spinach Stuffed Artichokes on Roasted Pepper Coulis [add \$1.50]	
Chilled Cucumber Soup; Smoked Salmon & Dill	
Grilled Portabella Mushroom with Spinach and Tomato [add \$2.00]	

Entrées: Choose one

Chicken Picatta; Lemon and Capers	\$14.95
Chicken Picatta Marsala	\$15.25
Pistachio Crush Chicken on Creamy Pesto	\$15.50
Stuffed Chicken Breast; Nectarine Glaze	\$15.50
Stuffed Roasted Rock Cornish Game Hens; Three Berry Glaze	\$15.95
Stuffed Roasted Turkey with Stuart's Gravy	\$15.75
Chinese Five Spice Grilled Duck Breast; Crispy Tangerine Shred	\$19.95
Rosemary Encrusted Ham; Kiwi, Mango & Macadamia Salsa	\$14.25
Grilled Pork Tenderloin; Apple Mint Chutney	\$18.95
Roasted Pork Loin; Pineapple, Papaya, and Mango Sauce	\$15.75
New York Sirloin Steak; Bloody Mary Crown	\$23.95
Roasted Tenderloin over Pernot Braised Leeks and Spinach	\$25.95
Grilled Swordfish; Ginger Peach Salsa	\$22.50
Silver Dollar Scallops; Lemon Grass Cream	\$22.50
Cilantro Pesto Encrusted Grilled Salmon Fillet	\$18.75
Charred Tuna with Lemon Wasabi Glaze	\$21.95
Poached Scrod with Pea Tendrils	\$16.95
Prosciutto Grilled Shrimp	\$24.95
Ginger Shrimp & Scallops, Sugar Snap & Corn Stir Fry	\$22.50
Meat or Vegetable Lasagna	\$15.75
Spring Lamb Sirloin; Grilled Onions and Tomato Chutney	\$18.75
Veal Scaloppini & Thai Shrimp; Coconut Lemon Glaze & Gouda Crown	\$22.65
Veal Chop; Asparagus Crown & Basil Jelly	\$29.95

If you would like to choose an additional entrée, please add \$2.50

Sides: Choose two

Boiled Baby Fingerling Potatoes; Dill Butter	Asian Spring Mix
Sugar Snap Peas with Golden Baby Beets	Asparagus Orange Hollandaise
Fiddleheads (in season) [add \$1.00]	Lime Cream Gelatin
Seasonal Vegetable Medley, Basil Butter	Steamed Baby Tri-color Potatoes
Honey Glazed Baby Carrots & Snow Peas	Baby Spring Vegetables (add \$2.)
Pasta Primavera	Wild Rice Primavera
Buttered Garlic and Herb Spaghetti	Sautéed Swiss Chard with Bacon
Sobe Noodles with Toasted Sesame Seeds	Risotto with Spring Vegetables
Assorted Baby Squash; Marjoram & Radishes	
Grilled Cluster Cherry Tomatoes (in season)	
Israeli Couscous with Mandarin, Scallion, Raisins & Pine Nuts	
Yellow and Green Zucchini; Tomato Gratin Yellow and Green Bean Medley	

If you would like to choose an additional entrée, please add \$1.75

Desserts:

Choose one

- Cold Chocolate Soup; Berries & Tuilles
- Fresh Fruit Trifle
- Mini Canolis & Cream Puffs
- Peach or Pear Tarte Tatin
- Raspberry Crème Brulee
- Lemon Cream
- Key Lime Tart
- Charlotte Russe in Genoise; Fresh Berries
- Citrus Mousse in Chocolate Cup with Crispy Wafers [add \$2.00]
- Strawberries Zabaglione in Chocolate Bowl [add \$2.00]
- Grilled Peaches with Whipped Cream & Caramel with Lemon Biscuits
- Raspberry Summer Pudding; Crème Fraiche
- Our own Low Sugar Lemon Frozen Yogurt, Blueberries Chocolate Flourless Cookies

- Lemon Curd & Blueberry Trifle
- Cheesecake [various flavors]
- Mini Pastries
- Three Berry Napoleon
- Raspberry Ganache Tart
- Strawberry Cream Cake
- Celebration Cake

- Fruit Almond Torte
- [add \$2.00]



Menus include bread and butter and friandises.

July, 2009

Prices Subject to Change without Notice Prices do not include Service or Rentals
Not Responsible for Typographical Errors Please add 6.25% Mass Meals tax to all Menus

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."