

Menu

"Dinner and Entertainment"

Elegant Dinner followed by
the Oinkari Basque Dancers

Thursday, May 29 - Evergreen Room

Salad:

Mixed Baby Greens, Grape Tomatoes, Hot House Cucumbers,
Carrot Spirals with Balsamic Vinaigrette Dressing

Rolls and Butter

Seasonal Vegetables

Entrees:

Slow Roasted Prime Rib of Beef; served with Au Jus
and Horseradish Sauce, and Rissolle New Potatoes

or

Pan Seared Free Range Chicken Breast;
served with Madeira Jus, Spiced Root Vegetables

or

Grilled Vegetable Mascarpone Strudel with Pesto Risotto and Red Pepper Coulis

Dessert Alternated on Tables:

Chocolate Ganache Cake with Vanilla Bean Chantilly
Tropical Key Lime Tart with Raspberry Coulis

Coffee and Decaffeinated Coffee, Assorted Teas, and Ice Tea

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