



60th Anniversary Dinner

Hors d' oeuvres

Spanokopita Nuggets
rich spinach, feta and fresh herbs in a crispy phyllo crust

Classic Stuffed Mushrooms
large caps stuffed with a buttery mushroom, herb and parmesan filling

BLTA Bites
stacked canape of bacon, lettuce, roasted tomato with avocado mousse and chipotle cream

First Course

Mesculin Mix Salad
baby greens with seared pears, creamy gorgonzola and toasted walnuts

Entree and Accompaniments

Chicken Roulade
rolled, stuffed chicken breast of wild mushroom, shallot and Boursin

Roasted Carrots and Brussel Sprouts
with savory butter and bacon

Herbed Mashed Potatoes

Dessert

Black Forest Cake



Congratulations on the Promotion

Dinner for Two

Hors d' oeuvres

Assorted Pate with Crostini

Chile-Spiked Shrimp Panini

a grilled, open-faced sandwich with mozzarella, chile-spiked shrimp and black olive

Petite Lamb “Lollipops”

small grilled lamb chops served with a fresh mint-parsley sauce

First Course

Wine Country Salad

mixed greens with pine nuts, grapes, and goat cheese in a white balsamic vinaigrette

Main Course

Grilled Pesto Crusted Salmon

Forbidden Black Rice

Roasted Asparagus

Dessert

Raspberry-Orange Trifle