

MEAL DESCRIPTIONS

Friday's Welcome Buffet:

Garden Greens with Assorted Dressings; An Assortment of Fresh Baked Rolls with Creamy Butter. Buffet to consist of the following dishes: Cold Pasta Primavera Salad, Fresh Fruit Salad, Green Beans and Slivered Almonds, Garlic Mashed Potatoes, Rice Pilaf, Chicken Marsala with light sauce and mushrooms, Sliced Flank Steak, Seafood Stew Newburg, and warm Apple Crisp with Caramel Sauce and Whipped Cream. Beverages will be freshly Brewed Regular/Decaffeinated Coffees, Hot/Iced Teas and Lemonade.

Saturday's Lunches:

Ladies: First served, Vegetable Soup with Crackers. Field Green Salad: Field Greens with Walnuts /Goat Cheeses/Cranberries and Fruits, Topped with Crusted Chicken Strips and lightly drizzled with Balsamic Dressing and Garlic Bread Sticks. Lemon Ice for Dessert. Coffees/Teas/Lemonade Station. The Ladies Program will be the Traveling Cabaret Performance Group.

Men's: Soup of the Day with Crackers. Garden Salad with assorted dressings. Fresh Fruit Salad, Pasta Primavera Salad, Assorted Breads and Deli Rolls, Tuna Salad, Assorted Luncheon Meats and Cheeses to include: Ham, Turkey, Salami, & Roast Beef, Swiss, American, Provolone Cheeses. Lettuce, Tomatoes, Onions, Pickles, and Condiments. Cookies and Brownies, Coffees/Teas/Lemonade Station.

Saturday Banquet:

Social Hour: 6:00 PM

An array of Imported & Domestic Cheeses with Gourmet Crackers and Heavily Garnished with Fresh Seasonal Fruit. Cash Bar will be available.

Dinner: 7:00 PM

Served Garden Fresh Tossed Salad with Assorted Dressings. Fresh Assorted Baked Rolls with Creamy Butter. Coffees/Teas/Lemonade Station. Choice of Main Entrée of one of the following:

- a.) 8 oz. Choice Flank Steak prepared with seasonings served with Garlic Mashed Potatoes and Fresh Asparagus. Dessert will be Strawberry Short Cake with Whipped Cream.
- b.) Chicken French (Boneless Breast of Chicken dipped in Egg Batter) sautéed in a lemon butter sauce and topped with Artichoke Hearts and Roasted Tomatoes accompanied by Rice Pilaf and Fresh Asparagus. Dessert will be Strawberry Short Cake with Whipped Cream.
- c.) Shrimp Scampi prepared with Tomatoes and Scallions in a Garlic, Lemon, Butter Sauce over a bed of Linguine. Side of Fresh Asparagus. Dessert will be Strawberry Short Cake with Whipped Cream.
- d.) Slow Roaster Marinated Portabella Mushroom atop seasoned Roasted Vegetables served over Chef's Choice of Pasta. Dessert will be Strawberry Short Cake with Whipped Cream.