

Class Reunion: Sample Menu

* = *Gluten-Free*

Salad* - Choose One

Garden Salad

Traditional garden salad of romaine-iceberg lettuce mix, cherry tomatoes, cucumbers, bell peppers, carrots, and red onions with two type of dressing

Spinach Salad

Fresh baby spinach leaves, sliced mushrooms, red onions, sliced pears, crumbled Feta cheese, and walnuts with honey-pomegranate dressing

Vegetables* - Choose Two

Balsamic Green Beans

with roasted tomatoes and garlic

Steamed Broccoli with Lemon

Roasted Zucchini & Squash

Steamed Winter Mix

Broccoli, cauliflower, and carrots with oil, salt, pepper, and garlic

Steamed Corn with Butter

Sauteed Mushrooms

Steamed Asparagus

Wilted Spinach

Starches - Choose One

Rice Pilaf*

Mashed Potatoes*

Roasted Potatoes*

Baked Potatoes*

Lemon-Herb Couscous

Parmesan Farro

Herbed Quinoa*

Entrees - Choose Three

Chicken Marsala

Sautéed chicken breast with sliced mushrooms and basil in a Marsala sauce

Chicken Parmesan

Breaded chicken breast topped with marinara and mozzarella cheese

Chicken Dijon*

Sautéed chicken breast with sliced mushrooms and spinach in a white-wine Dijon cream sauce

Beef Tips in Mushroom Sauce*

Tender beef tips in a red-wine reduction with mushrooms, onions, and scallions

Italian Sausage and Peppers*

Grilled sausage with bell peppers and onions with a touch of white wine

Cilantro-Lime Turkey*

Sliced turkey breast with fresh cilantro, chili, lime juice, and spices

Rigatoni Bolognese

Rigatoni pasta in a slow-simmered, red-wine meat sauce with fresh basil

Bow-Tie ala Vodka

Bow-tie pasta, sun-dried tomatoes, basil, green onions, and prosciutto in a creamy tomato-vodka sauce

Salmon Teriyaki*

Salmon pieces, teriyaki glaze, mango-pineapple salsa, and fresh cilantro

Crab Cakes (add \$/person)

Jumbo lump, 3-ounce crab cakes with cocktail sauce, tartar sauce, and roasted red pepper remoulade on the side