

MENU

40th Anniversary Banquet

BEVERAGES

Coffee, tea, lemonade, water

MAIN COURSE

Pommery Apricot Chicken

(Gluten Free/Dairy Free) Grilled chicken breast in a pommery mustard, apricot and dill glaze

Pot Roast

Tender red wine braised beef with potatoes and carrots in gravy

VEGAN Gemelli Pasta Primavera

Gemelli pasta, broccoli, carrots, peppers, zucchini, spinach and marinara

SIDES

Petite Caprese Skewers

(Vegetarian) Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

Green Beans

(Gluten Free/Vegetarian) With carrots and roasted red peppers in a light butter sauce

Roasted Yukon Gold Potatoes

(Gluten Free/Dairy Free/Vegan) Yellow potatoes roasted with rosemary, thyme and basil

Eleven Vegetable Salad

(Gluten Free/Dairy Free/Vegan) Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

Mixed Bread Basket

Assorted bread rolls served with butter and country crock cups

