

2017 Young Americans

Assorted Hot & Cold Hors d'oeuvres

Such as Smoked Whitefish pate, vegetable crudité with hummus, domestic cheeses and crackers, fresh fruit display & Assorted Savory bite size hot appetizers

Mixed Green Salad

Served with Artisan rolls & butter

Choice of:

Oven Roasted Prime Rib Au Jus

Herb rubbed rib roast cooked medium rare (or to request)

Served in natural juices.

Sautéed chicken breast Dijonaise

A lightly floured and sautéed chicken breast in a classic sauce of Dijon mustard and cream with mushrooms and scallions.

Oven broiled salmon

A Boneless filet of king salmon served with a lemon wine and herb butter sauce.

Eggplant lasagna

A lightly breaded eggplant layered in noodles, fresh mozzarella and marinara.

All entrees served with Potato Au Gratin and fresh Broccolini.

Dessert: Chocolate Italian Cake

Farro & Red Rive

(this is a gluten and lactose free option)

A stuffed tomato prepared with seasonal vegetables, dried cherries, Farro and red rive mix. Served with a side of feta cheese.

Children's Menu

Spaghetti in a meat marinara sauce served with a breadstick and veg.

Macaroni and cheese served with a chicken tender and veg

Chicken Tenders with French fries served with veg