
40th Anniversary Celebration

Dinner Menu

Friday, June 11, 2010

**Mixed Seasonal Greens with a
House Vinaigrette Dressing**

Choice of Entrée

Filet Mignon

**Roasted Breast of Chicken Stuffed w/Goat Cheese,
Sage and Thyme**

Butternut Squash Ravioli in Sage Cream

**All Entrees served with Chef's Selection of Grilled
Summer Vegetables and
Potatoes Dauphinoise**

Bread Display

**Duo of Apple Strudel with Crème Anglaise and
Opera Cake with Fig Compote**

Coffee, Hot Tea, Iced Tea and Water



Attendees must pre-register and
pre-pay for the Anniversary
Celebration by **May 15, 2010.**

No tickets will be sold on-site.