

Dinner Menus

Fifteenth Army Air Force Reunion

Thursday, October 12

Chilled Buffet

- Salads (choice of two)
 - Fregola pasta salad with peppers, onions, avocado, citrus honey dressing
 - Baby field greens, sliced radishes, shredded carrots, cucumber, cherry tomatoes, and citrus vinaigrette
- Entrée:
- Make your own sandwiches ~
 - Roast beef
 - Smoked turkey
 - Honey ham
 - Grilled chicken breast
 - Cheddar, Swiss, Provolone, and Pepper Jack cheeses
 - Kaiser rolls
 - Sliced white & wheat bread
 - Condiments
- Desserts (choice of two)
 - Carrot Cake
 - Warm Apple Crisp
- Fresh brewed Starbucks coffee and Tazo tea

Friday, October 13

Plated Dinner

Entrees:

- Char Crusted Flank Steak with wild mushroom ragout
- Pan-Seared Salmon with citrus beurre blanc
- Artichoke & Spinach Ravioli tossed with red pepper basil sauce and shaved parmesan reggiano

Plated dinners include starter, entrée, dessert, artisan rolls with butter, freshly brewed Starbucks coffee and an assortment of Tazo herbal teas.

Saturday, October 14

Plated Dinner

Entrées:

- Grill Top Sirloin with cauliflower and yukon gold potato puree, port demi-glace and chimichurri
- Chicken Piccata with a lemon caper butter sauce
- Vegetable Wellington - puff pastry filled with portabello mushrooms and seasonal vegetables on roasted red pepper coulis

Plated dinners include starter, entrée, dessert, artisan rolls with butter, freshly brewed Starbucks coffee and an assortment of Tazo herbal teas.

Sunday, October 15

Dinner Buffet

Aztec Buffet

Chicken tortilla soup with avocado, crispy tortillas, and Monterey jack cheese

Baby romaine salad with queso fresco chipotle parmesan dressing

Chipotle three bean salad

Braised lime chicken fajitas with peppers and onions

Spanish rice

Refried black beans

Warm flour tortillas, crispy corn tortillas

Fresh guacamole, pico de gallo, sour cream, & shredded cheddar cheese

Caramel flan

Tres leches cake

Freshly brewed Starbucks coffee and Tazo tea