75th Anniversary Celebration Menu

Salad

Mixed Garden Salad

Fresh lettuce blend with shredded carrots, sliced cucumbers, tomatoes & bell peppers. Served with croutons & two assorted dressings on the side. (GF/Vegan)

Entrée Options

Dual Plated Chicken Piccata & Braised Boneless Short Ribs

Chicken breast sauteed with capers & lemon butter served on a bed of sauteed spinach, tender short ribs in cabernet sauvignon and demi glace served with roasted seasonal vegetables and scalloped potatoes.

OR

Vegan Stuffed Portobello Mushroom Cap

Stuffed portobello mushroom cap with quinoa, corn, roasted tomatoes & garlic, served with roasted seasonal vegetables and rosemary roasted potatoes with sea salt & olive oil.

<u>Dessert</u>

New York Cheesecake with Fresh Berries

The evening will also include butler passed appetizers during the cocktail hour and premium open bar.