# Dinner Menus Fifteenth Army Air Force Reunion

### Thursday, October 12

#### **Chilled Buffet**

- Salads (choice of two)
  - o 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)
  - o 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 buerre 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