



MENU

THURSDAY, JUNE 11

Hors d'oeuvres

Cash Bar

FRIDAY, JUNE 12

Plated Lunch

House Salad – Ranch and Balsamic Vinaigrette, Rolls and Butter, Water and Ice Tea

Dessert – Vanilla Bean Cheesecake and Reese Peanut Butter Pie

Choice of the following:

Stout-Braised Beef Short Ribs – with Braising Jus, Roasted Baby Carrots and Rice Pilaf

Chicken Marrakeshk – Spiced Airline Chicken with Rice Pilaf, and Tomato-Olive Chicken Jus

Roasted Vegetable Ratatouille with Polenta Cake and Marinara Sauce

Dinner Buffet

Tuscan Dinner Buffet

Panzanella Salad

Caesar Salad

Roasted Corn, Peppers and Red Onion Salad

Chicken Marsala

Seared Salmon with a Meyer Lemon Caper Sauce

Wild Mushroom Risotto with Parmigiano Cheese Tomato Relish

Seasonal Squash Provencal

Chef's Choice Dessert Display

SATURDAY, JUNE 13

Lunch Buffet

South of the Border Buffet

Baja Chopped Salad with Black Beans, Tomato, Red Onion, Cheddar Cheese,
Lime Wedges, Tortilla Strips GF, V

Fajitas – Marinated & Grilled Chicken and Beef, Flame Roasted Vegetables,
Corn Tortillas GF, V, DF & Flour Tortillas V, DF

Tortilla Chips, Guacamole, GF, V, DF Sour Cream, GF, V Pico de Gallo, GF, V, DF
Queso, GF, V Pickled Jalapenos GF, V, DF

Achiote Rice GF, V, DF & Stewed Black Beans GF, V, DF

Chocolate- filled Churros

Ring of Fame Banquet

Dinner Salad – Mixed Greens with Marinated Onions, Chickpeas, Tomato,
and Feta Cheese with Green Goddess and Balsamic Vinaigrette,

Rolls and Butter, Water and Coffee Service

Dessert – Key Lime Pie and Chocolate Torte

Choice of the following:

Petite Sirloin with Roasted Red Potatoes and Crispy Brussel Sprouts

Grilled Pork Chop with Red Potatoes and Crispy Brussel Sprouts

Stuffed Bell Pepper with Wild Rice Pilaf