

# Saturday June 19 Dinner Menu

**Please select the number of main courses for your party. Dinner is \$55 US per person.  
Please make your checks to SDCA.**

Dinner service includes freshly baked rolls and sweet butter, seasonal vegetables and coffee/tea service

## Salad Course

### **Southwest Salad**

Young greens, candied walnuts, gorgonzola cheese, sliced tomato, green apples and sliced cucumber served with champagne-pear dressing

## Entrée Course (please select from the following)

### **Sauteed Chicken Breast**

\_\_\_\_\_ Artichoke heart-roasted tomato ragout and multi-grain pilaf with diced vegetables

### **Pan-Seared Salmon Filet**

\_\_\_\_\_ Roasted sweet pepper-kalamata olive tapenade and pearl pasta with Sonoma goat cheese

### **Tender Grilled Filet Mignon**

\_\_\_\_\_ Port wine demi glace, bleu cheese crumbles and toasted onion potato mash

### **Portobello Mushroom Napoleon**

\_\_\_\_\_ Roasted vegetables, wilted spinach and fresh oregano marinara sauce with ricotta, mozzarella and parmesan cheeses

## Dessert Course

### **Chocolate Decadence Torte**

With raspberry coulis

Total number of dinners \* \$55 = \_\_\_\_\_

Attendee: \_\_\_\_\_ Selection: \_\_\_\_\_

Attendee: \_\_\_\_\_ Selection: \_\_\_\_\_

Attendee: \_\_\_\_\_ Selection: \_\_\_\_\_

Attendee: \_\_\_\_\_ Selection: \_\_\_\_\_