



MENU

*Special meals to accommodate Vegetarian, Gluten-free and Dairy-free needs are available.
Please contact marcia @musicedconsultants.net no later than Friday, July 29, 2018 to arrange for your meals.*

Monday

A variety of Seasonal Lettuces served with Thinly Sliced, Vine Ripened Tomatoes,
Tarragon-Mustard Vinaigrette
Teriyaki Grilled Chicken Breast
Coconut Ginger Rice and Roasted Sesame Broccoli
Seasonal Accompaniments
Rolls and Sweet Butter
Lemon Layer Cake
Vanilla Genoise, Lemon Crème, Candied Lemon
Iced Tea, Water

Tuesday

Tomato Basil Bisque
Classic Cobb Salad
Crisp Iceberg Lettuce, Grilled Breast of Chicken, Crumbled Bleu Cheese,
Applewood Smoked Bacon, Diced Tomato, Hard-boiled Egg and
Avocado in a Creamy Bleu Cheese Dressing
Seasonal Accompaniments
Rolls and Sweet Butter
Dark Chocolate Crème brulee
Berries and Shaved Chocolate
Regular and Decaffeinated Coffee
Premium Hot Tea Selection
Iced Tea, Water

Wednesday

Baby Spinach Leaves
Sliced Mushrooms, Aged Sherry Vinaigrette
Tortellini Primavera
Ricotta Tortellini, Sauteed Vegetables and
Basil, Light Parmesan Cream Sauce
Seasonal Accompaniments
Rolls and Sweet Butter
Sour Cream Cheesecake
Mixed Berries and Vanilla Whipped Cream
Regular and Decaffeinated Coffee
Premium Hot Tea Selection
Iced Tea, Water

Thursday

Cesar Salad

Romain Lettuce Hears, Parmesan Reggiano, Focaccia Croutons

Grilled Flat Iron Steak

Fried Onions, Butter Smashed New Potatoes

Seasonal Accompaniments

Rolls and Sweet Butter

Warm Chocolate Cake

Almond Tuille, Vanilla Creme, Brandied Cherry Reduction

Regular and Decaffeinated Coffee

Premium Hot Tea Selection

Iced Tea, Water

Friday

Mexican Fiesta Luncheon

CONCERT!