

2019 MENU

Special meals to accommodate Vegetarian, Gluten-free and Dairy-free needs are available. Please contact marcia@musicedconsultants.net no later than Friday, June 15, 2019, to arrange special meals.

Monday

**Baby Arugula Leaves, Crumbled Goat Cheese, Toasted Pine Nuts
White Balsamic Vinaigrette Dressing
Rosemary Roasted Chicken Breast
Light Pommery Mustard Cream, Sauteed Spinach
Seasonal Accompaniments
Rolls and Sweet Butter
Warm Chocolate Cake
Almond Tuille, Vanilla Creme, Brandied Cherry Reduction
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, Iced Tea, and 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 Brulée
Berries and Shaved Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, Iced Tea, and Water**

Wednesday

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

Thursday

Cesar Salad

Romaine Lettuce Hearts, Parmesan Reggiano, Focaccia Croutons

Chicken Piccata

Lemon, Capers and White Wine

Butter Smashed New Potatoes

Seasonal Accompaniments

Rolls and Sweet Butter

Lemon Layer Cake

Vanilla Genoise, Lemon Crème, Candied Lemon

Regular and Decaffeinated Coffee

Premium Hot Tea Selection

Iced Tea, Water

Friday

Mexican Fiesta Luncheon

CONCERT!

