



Sacred Heart School Class of '74 MENU

Reception

**CHAMPAGNE WELCOME
HORS D'OEUVRES**

First Course (choice of one)

PRIME RIB SPRING ROLLS

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp American cheese; served with a side of spicy cherry pepper ketchup.

BANG BANG SHRIMP

grilled jumbo shrimp basted with a sweet chili sauce.

Second Course (choice of one)

OUR SIGNATURE HOUSE SALAD

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette

CLASSIC CAESAR

romaine hearts tossed in house-made caesar dressing; topped with shaved parmesan cheese & garlic croutons.

Main Course (choice of one)

6 oz FILET MIGNON

black angus '1855' prime beef; served with garlic mashed potatoes & grilled asparagus.

HERB ROASTED CHICKEN BREAST

herb crusted & pan roasted with mustard aioli drizzle & grilled asparagus.

CEDAR PLANK SALMON

norwegian salmon grilled on a cedar plank with a maple & lemon glaze topped with black bean & corn salsa.

Dessert Buffet

chef's selection of a variety of house-made decadence

Chubby's

Your place. Eat Well. Sip Slowly.

before placing your order, please inform your server if anyone in your party has a food allergy.

