50TH WEDDING ANNIVERSARY



FRIDAY, JUNE 13, 2014

APPETIZER

Avocado De Mer

Hass Avocado Stuffed with Baby Shrimp and Topped with a Tomato and Sherry Cream Dressing

FIRST COURSE

Mixed Baby Greens & Cherry Tomato Salad with a Sweet Citrus Balsamic Vinaigrette, Served with Hot Buttered Irish Scones

MAIN COURSE

Pan Seared Alaskan Salmon with Red and Yellow Bell Pepper Sauce, on a bed of Creamed Spinach Served with Saffron Angel Hair Pasta and Fresh Seasonal Vegetables on the Side

DESSERT

Fresh Strawberry Filled Crepe Served with Fresh Whipped Cream

Tea or Coffee

