*Class of 1958*

55th Reunion Celebration Reception and Dinner
Saturday, June 8, 2013

Name ___________________________ Telephone ___________________________

___#Adults $63 per person (ages 13 and older)

**Rowe Room, Statler Hotel**
5:00pm – Reception
6:00pm – Dinner

**Reception Appetizers**
Breads and Spreads: Sun-dried Tomato Basil Pesto, Hummus, Bab Ghanoush, Queso Dip, Olive Tapenade
with Toasted Pita, Herb Crostini, Crackers and Bread Stick

**First Course**
Poached Pear Salad
Baby Spinach Leaves, Candied Pecans, Gorgonzola Cheese
w/ Champagne Vinaigrette
House-made Focaccia and Butter

**Entree Choices**
- _____Citrus Glazed Salmon Fillet with Pinot Noir Syrup
- _____Filet Mignon of Beef with Dijon Mustard Jus
- _____Eggplant Parmesan

Entrees served with Roasted Fingerling Potatoes with Fennell
and Green Asparagus with Lemon Butter

**Dessert**
Dark Chocolate Mousse in Valrhona Cup with Raspberry Coulis

Choice of coffee or tea
Gratuity included, cash bar available throughout the evening