*Class of 1983*
30th Reunion Celebration Reception and Dinner
Saturday, June 8, 2013

Name ___________________________ Telephone ___________________________

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

Terrace Lounge, 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