

Thursday, Sept. 19th

Continental Breakfast: Assorted Mini Danish and Muffins, Bagels with Cream Cheese, Butter and Preserves, Freshly Brewed Coffee and Hot Tea, assorted sodas and water.

Luncheon Menu: Bread, Garden Salad (Mixed greens with Cucumbers, Grape Tomatoes, Croutons, and Balsamic Vinaigrette), Chicken Marsala (Boneless Breast of Chicken with a Mushroom and Marsala Sauce) Garlic Mashed Potatoes, Green Beans with Peppers and Onions, Vegetarian Grilled Vegetables and Puff Pastry, Grilled Vegetable and Puff Pastry Stack (topped with Marinara Sauce and shaved Parmesan), Key Lime Pie, Freshly Brewed Coffee and Hot Tea

Afternoon refreshments: Assorted Cookies (Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Macadamia Nut) and Fudge Brownies, Freshly Brewed Coffee and Hot Tea, assorted Sodas, and water.

Museum Reception: Beef Satay (with Peanut Sauce), Chicken Dijon Puffs, Mini Maryland Style Crab Cakes (jumbo lump Crabmeat served with Lemon, Cocktail and Tartar Sauces) Pork Pot Stickers (with Ginger Tamari Sauce), Ratatouille Tartlets, Sodas and Bottled Water, Cash Bar.

Friday, Sept. 20th

Continental Breakfast: Assorted Mini Danish and Muffins, Bagels with Cream Cheese, Butter and Preserves, Freshly Brewed Coffee and Hot Tea, assorted sodas and water.

Lunch on your own.

Afternoon refreshments: Assorted Cookies (Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Macadamia Nut) and Fudge Brownies, Freshly Brewed Coffee and Hot Tea, assorted Sodas, and water.

No evening event.

Please contact Cmdr. James Rentfrow (rentfrow@usna.edu) for vegetarian meals.