

Chef Michael has arranged a delicious Danish Feast for us this year

Passed Hors d'Oeuvres

Frikadella (Meatballs in an Onion Parsley Sauce)

Shrimp Salad in Phyllo Cup

Asiago Portobello Bites

Plated Dinner

Roasted Beet Salad with Shaved Apples, Goat Cheese and Walnuts

Rolls and Butter

Morbradbof - Pork Tenderloin with braised red cabbage and chive creme fraiche

or

Broiled Salmon- Served with a warm Fennel, Zucchini, and almond salad

Vegetarian Entree- Plated Dinner

Mushroom Ravioli served over Grilled Ratatouille

\*All entrees are served with Roasted Asparagus and New Potatoes

Dessert

Lemon Custard Tart with Fresh Strawberries and Sugared Pecans

\*All entrees served with freshly brewed coffee, assorted herbal teas, iced tea and water

\*\*\*\*Prices and reservation form on the reverse side of this paper