



# *Gulf Shore Regional Awards Banquet 2008*

Cocktail Hour (cash bar) 5:30-6:30 pm

Dinner & Awards 6:30 pm-end

This will be a formal plated sit down dinner. (Please no jeans, shorts, t-shirts: Dinner jacket, tie for men and dresses or dress suit for woman suggested)

## **Dinner Menu Choices**

All of the following Entrees are Served with Tossed Field Green Salad, Warm Dinner Rolls, Dessert, Freshly Brewed Coffee, Decaf Coffee & Ice Tea

### **1. *Chicken Roulade* \$33**

Boneless Breast of Chicken Stuffed with Spinach, Basil Pesto, Herbs, & Feta Cheese Sliced into Medallions and Served atop a Mild Herb Sauce & Angel Hair Pasta and Fresh Vegetable

### **2. *Herb Roasted Sirloin* \$37**

Tender Roast Sirloin Coated with Herbs and Cooked to Perfection with Cracked Peppercorn Sauce, Garlic Whipped Potato, & Fresh Vegetable

### **3. *Grilled Salmon Fillet* \$37**

Topped with a Seafood Medley in Lime Herb Sauce, Potato & Vegetable

### **4. *Homemade Three Cheese Vegetable Lasagna* \$29**

Layers of Pasta, Cheeses, Vegetables, Tomato Sauce & Fresh Vegetable