



Please choose entrée & make payment to Jennifer Seivwright  
(\$50/person inclusive) by 10 a.m. on Thursday, June 3<sup>rd</sup>

*Dinner at the Argonne Guest House – June 3<sup>rd</sup> @ 7:00 p.m.*

**Cash Bar open 6:00-7:00 p.m.**

**Appetizer**

Seared Sea Scallops with a Chix Pea, Red Pepper Salad  
With a Tahine Saffron Vinaigrette Dressing

**Serving Red and White During Dinner**

**Salad**

Salad of Romaine, Watercress, and Goat Cheese with a  
Parmesan Peppercorn Dressing

**Choice of One Entree**

**Grilled Tenderloin of Beef**

Grilled Tenderloin of Beef Accented with a Porto Bella Mushroom Sauce  
Served with Custard Potatoes and Fall Vegetables

Or

**Grilled Breast of Chicken**

Grilled Breaded Breast of Chicken with a Yellow Pepper Saffron Sauce  
Served with Rice and Seasonal Vegetables

Or

**Grilled Salmon**

Grilled Atlantic Salmon Fillet Accented with White Cream Sauce and Tomato Relish  
Served with Polenta and Seasonal Vegetables

Or

**Vegetable Strudel**

Phyllo Dough Rolled with Squash, Spiced Pecans, Mushrooms,. And Grilled Tofu  
Accompanied with a Bed of Curry Lemon Rice

**Dessert**

Berries and Praline

Above Dinner Entrees served with  
Freshly Baked Breads, Butter  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Teas, and Ice Tea