

FTLPA 44th Annual Reunion

May 5, 2018

Banquet Menu Options

Dinner Salad

Classic Caesar Salad with Baby Romaine, Shaved Parmesan Cheese, and Garlic Croutons

Entrée Options

Mediterranean Salmon

Prepared gluten-free using fresh diced tomatoes, kalamata olives, capers, roasted garlic and extra virgin olive oil, garnished with thinly sliced lemons and fresh chopped garlic.

Top Sirloin Steak

Grilled using Soy & Ginger and served with olive oil green beans

Roasted Chicken

Prepared using lemon, pepper, and rosemary and serve with olive oil green beans.

Vegan Dish

Red Quinoa, Grilled Endive, Baby Fennel, Enoki Mushrooms, Sundried Tomatoes and

Dessert

Chocolate Crunch Hazelnut Cake with Raspberry Sauce