

FTLPA 45-YEAR ANNIVERSARY REUNION
Saturday, May 4, 2019

Plated Dinner Menu Options

Salad

Kentor canyon mixed greens
Grilled artichoke, heart of palm, tomato vinaigrette
Served with Fresh Rolls and Butter

Entrée Options

Seared Loch Duart Salmon

Crushed tomatoes
\$75

Free-Range Chicken Breast

Roasted onion jus
\$70

Risotto with Wild Mushrooms

(Vegan)
\$70

Each Entrée Served with Chef's Choice of Seasonal Vegetable and Starch

Dessert

New York Cheesecake with Fresh Berries

Regular Coffee, Decaffeinated Coffee, Hot Teas and Iced Tea