

Menu for NYSGA October 7, 2017 Banquet
Knight Club in Powell Campus Center 5:30pm

Home style seating and service

Salad

Fall harvest

Roasted Acorn Squash, Heirloom Tomato, Pickled Red Onion, Mixed Field Greens, Cucumber, Carrot, and Zucchini ribbons. Served with dinner rolls and choice of dressing

Entrée

Chicken Chasseur

Seared Chicken Breast and Thigh, served with Crimini Mushroom Brandy Sauce.

Firecracker Skirt Steak

Marinated and Basted on the grill, with a sweet and spicy mixture of Salsa, orange juice, brown sugar, soy, ginger and mustard.

Vegetarian

3 cheese lasagna rolls with house made marinara

Sides

Roasted Root vegetables

With caramelized red onion, pomegranate and seared kale.

Rice pilaf

Sweet jasmine rice cooked with vegetable broth, mirepoix, & peas

Dessert

Chocolate Molten Lava Cake topped with Cabernet Gelato (Gluten Sensitive)

**We use locally sourced in-season organic produce*

**Wine and Beer cash bar available*