



is pleased to welcome
ASQ Section 0511
Board Meeting & Speaker Presentation
September 14, 2016

Entrée Selections

Summer Squash Bolognese (gluten-free)

Veggie version of an Italian classic made with a zesty mushroom Bolognese, sautéed zucchini and summer squash, topped with grated Romano cheese

Coriander Crusted Salmon (gluten-free)

Grilled gulf of Maine salmon with shaved fennel slaw, thyme-roasted red bliss potatoes and grilled asparagus

Smokehouse Jambalaya (gluten-free)

Andouille sausage, Tasso ham, Mello's spicy linguica, pulled chicken, shrimp, veggies and rice, simmered in a Cajun-spiced tomato broth

Sirloin Tips

Grilled certified Angus beef served over a choice of garlic mashed potatoes or parmesan cauliflower mash with sautéed spinach, pickled red onions and balsamic reduction

Mustard Crusted Chicken

Chicken breasts in a three mustard marinade and panko crumbs, pan seared and served with green beans, garlic mashed potatoes, and lemon aioli

Spice-Rubbed Pork Tenderloin

Smoky paprika rubbed and grilled, served with summer vegetable ratatouille and preserved lemon-mint couscous

Waldorf Salad (with Chicken, Shrimp, or Salmon)

Pulled grilled chicken, granny smith apples, dried cranberries, red grapes, candied pecans, smoked mozzarella and romaine in a creamy sherry vinaigrette

Thai Noodle Chicken Salad

Peanut sauce glazed grilled chicken over chilled lo mein noodles, tomatoes, cucumbers, mangos, onions and peanuts tossed in a sesame ginger vinaigrette

Desert/Soft Drinks/Coffee/Tea