

MEAL DESCRIPTIONS

Friday's Welcome Buffet:

The Shaker Buffet: Soup du jour; Sliced Seasonal Fruit; Garden Salad with assorted dressings; Caesar Salad; Freshly Baked Rolls and Butter; Dijon chicken brown veloute'; Parmesan Crusted Salmon with red pepper beurre blanc; Sirloin au poivre; Penne pasta with roasted vegetables, Pesto infused olive oil; au gratin potatoes and Chef's choice of seasonal vegetable. Desserts will be Desmond Bread Pudding with English custard; Chocolate layer cake; Mini Viennese pastries and Fresh Brewed Coffees/Teas.

Saturday TIM Breakfast:

The Minuteman: Diced Seasonal Fruit; Steel Cut Oatmeal with raisins & brown sugar; variety of cold cereals with milk; scrambles eggs with chives; hardwood smoked bacon; O'Brien breakfast potatoes; chef's daily breakfast pastries; variety of bagels with butter, cream cheese & jams; assorted juices and fresh brewed coffee, decaf and tea.

Saturday Lunch (Men & Women):

Courtyard Buffet: Desmond Salad Bar - mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings. Diced seasonal fruit; Soup du jour; Chef's daily salad (varies); Assorted sandwiches; Chef's daily selection of two hot entrees, to include beef, pork, chicken or seafood (varies); Chef daily pasta selection (varies); Fresh baked rolls with butter; Desmond bread pudding with English custard; Chef's dessert selections (varies). Fresh Brewed Coffees/Teas.

Saturday Banquet:

Social Hour: 6:00 PM

An array of Imported & Domestic Cheeses with Gourmet Crackers and Heavily Garnished with Fresh Seasonal Fruit. Cash Bar will be available.

Dinner: 7:00 PM

All Entrees will include a Served Garden Fresh Tossed Salad with Assorted Dressings. Fresh Assorted Baked Rolls with Creamy Butter. Chef's choice of Vegetable. Coffees/Teas Station and Dessert (Pear William Cake-vanilla chiffon cake layered with Bavarian mousse & sliced pears). Choice of Main Entrée of one of the following:

- a.) Roasted NY Sirloin of Beef: Sliced Sirloin, demi-glace, potatoe provencale .
- b.) Chicken Francaise: Boneless Chicken Breast dredged in Parmesan Egg Batter, Lemon Butter Sauce, Vegetable Rice Pilaf.
- c.) Salmon Piccata: Atlantic salmon fillet, lemon caper beurre blanc, saffron rice.

RESERVATIONS AND PAYMENT

Reservations made by US Mail Only!

No Reservations after Cut-Off date of August 12, 2019

Checks made out to: Central City Council No. 13, Cryptic Masons
Memo Area of Your Check State Grand Master's Fund.