



The Women's Faculty Club
Special Events Entrées – Spring/Summer 2018

APPETIZERS

Soup du Jour
\$6.50 – Lunch / \$8.00 – Dinner

Farm Lettuces Vinaigrette
\$6.50 – Lunch / \$8.00 – Dinner

Caesar Salad
\$6.50 – Lunch / \$8.00 – Dinner

ENTRÉES

White Bean, Wild Mushroom, Garden Carrot and Leek Ragoût
\$14.75 – Lunch / \$25.00 – Dinner

Chickpea, Artichoke, Lemon and Green Olive Tagine with Saffron Basmati Rice and Preserved Lemon
\$14.75 – Lunch / \$25.00 – Dinner

Lasagna al Forno - Fontina Cheese, Ricotta and Tomatoes
\$15.25 – Lunch / \$25.00 – Dinner

Grilled Local Fish Subject to Availability with Meyer Lemon-Dill Beurre Blanc, Fingerling Potatoes and Broccolini
\$17.45 – Lunch / \$32.00 – Dinner

Grilled Ahi Tuna Salade Niçoise
\$16.25 – Lunch / \$29.00 – Dinner

Chicken Parmesan with Garlic-Spinach
\$16.50 – Lunch / \$29.50 – Dinner

Poached Chicken Breast Salad with Butter Lettuce, Apples, Blue Cheese and Almonds
\$15.50 – Lunch / \$28.00 – Dinner

Le Coq au Vin à la WFC
\$16.50 – Lunch / \$29.50 – Dinner

Roast Diestel Ranch Turkey with Mashed Potatoes, Wild Mushroom Gravy and Green Beans
\$16.50 – Lunch / \$29.50 – Dinner

Roast Pork Loin with Marsala and Fried Sage, Potato Gratin and Braised Tuscan Kale
\$16.50 – Lunch / \$29.75 – Dinner

- Choice of one entrée and one vegetarian option per group. Buffet option is available
- 9.25% sales tax and 20% taxable gratuity will be added. Room rentals will apply
- Corkage charges of \$15.00 per bottle for wine brought from outside
- 48 hour cancellation or changes required

Effective April 2018