



The Women's Faculty Club

Special Events Entrées

APPETIZERS

Soup du Jour

\$7.75 – Lunch / \$9.50 – Dinner

Farm Lettuces Vinaigrette

\$7.75 – Lunch / \$9.50 – Dinner

Caesar Salad

\$7.75 – Lunch / \$9.50 – Dinner

ENTRÉES

White Bean, Wild Mushroom, Garden Carrot and Leek Ragoût

\$17.75 – Lunch / \$29.00 – Dinner

Chickpea, Artichoke, Lemon and Green Olive Tagine with Saffron Basmati Rice and Preserved Lemon

\$17.75 – Lunch / \$29.00 – Dinner

Lasagna al Forno - Fontina Cheese, Ricotta and Tomatoes

\$18.00 – Lunch / \$29.50 – Dinner

Grilled Local Fish Subject to Availability with Meyer Lemon-Dill Beurre Blanc, Fingerling Potatoes and Broccolini

\$21.50 – Lunch / \$37.00 – Dinner

Tenderloin of Beef with Sauce Béarnaise

\$22.50 – Lunch / \$39.50 – Dinner

Grilled Marinated Skirt Steak with Chimichurri Sauce, Fingerling Potatoes and Broccolini

\$20.00 – Lunch / \$34.75 – Dinner

Chicken Parmesan with Garlic-Spinach

\$20.00 – Lunch / \$34.00 – Dinner

Le Coq au Vin à la WFC

\$20.00 – Lunch / \$34.00 – Dinner

Roast Diestel Ranch Turkey with Mashed Potatoes, Wild Mushroom Gravy and Green Beans

\$20.00 – Lunch / \$34.00 – 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 March 2020