

CESA MEETING EVENT MENUS

Please review the menu selections for the CESA meeting. If you have any concerns, please let Maria know. For meals at Clyde's and the Dubliner, if you have dietary restrictions that this menu does not address, please inform the waitstaff and they will do their best to accommodate you.

JUNE 6th: Optional DINNER at CLYDE's at Gallery Place

If you have dietary restrictions that this menu does not address, please inform the waitstaff and they will do their best to accommodate you.

Social Hour Munchies:

American Farmhouse Cheese Display
Hummus and Crudités
Platter of Spanakopita
Platter of Vegetable Spring Roll

Buffet Dinner:

Mixed Green Salad
tomatoes, cucumbers, Parmesan croutons, basil vinaigrette

ENTREES
Seasonal Vegetable Pasta
Roast Chicken
Grilled Flank Steak

SIDES
Parmesan Garlic Roasted Potatoes
Seasonal Vegetable

DESSERT
Assorted Petite Pastries
[2 pieces per guest]

JUNE 7th LUNCH at the DUBLINER Restaurant

We will be tight on time for this lunch. Please know what you'd like to order before you arrive. Coffee, teas, soft drinks are included. If you have dietary restrictions that this menu does not address, please inform the waitstaff and they will do their best to accommodate you.

The Best Capitol Hill Burger
½ lb Black Angus beef, lettuce, tomato, & brioche roll

Beyond Burger
100% plant-based burger with No GMOs, soy or gluten, on a toasted brioche bun with lettuce, tomato, avocado & vidalia onion

Grilled Chicken BLT

Grilled chicken breast, applewood smoked bacon, provolone, green leaf lettuce, tomato, & brioche bun

Fish & Chips

North Atlantic Haddock, lightly breaded, french fries, coleslaw, & Dubliner tartar sauce

Corned Beef & Cabbage

House corned beef, braised cabbage, boiled potatoes, carrots, & parsley sauce

Dubliner Salad

Grilled chicken, mixed greens, red cabbage, fresh herbs, grape tomato, carrot, cucumber, & honey mustard dressing

Desserts

Bailey's Irish Cheesecake

Apple Pie a la Mode

RECEPTION on JUNE 7th at the Monocle – The heavy hors d'oeuvres set out during the reception will serve as the dinner for the evening

DISPLAY Items

Grilled and Oven Roasted Vegetables with Asperagus
Genoa Salami and Assorted Domestic and Imported Cheeses
Sliced Melons, Pineapple, and Berries/fruits
Smoked Salmon, capers and dill
Fresh Garden Vegetables with dip
Quesdilla, Chicken and Cheese
Quesadilla, VEGETARIAN
Chicken Skewers, peppers, onions, etc
Grilled Octopus, spicy sausage

TuscanBean Dip

Passed Items

Crimini Mushrooms with spinach
Spinach and Cheese filled phyllo pastry
Crab Cakes

Dessert Items: Variety of bite size berry tarts

Southwest Salad Bar Buffet

Base

Spinach

(vegan, vegetarian, gluten free, dairy free)

Romaine

(vegan, vegetarian, gluten free, dairy free)

Proteins

Diced Chicken Breast

Chicken breast in a Latin spice rub (gluten free, dairy free)

Marinated Black Beans

Black beans, olive oil, parsley, red onion, red pepper flakes (vegetarian, vegan, gluten free, dairy free)

Toppings

Shredded Carrots

(vegan, vegetarian, gluten free, dairy free)

Sliced Red Onions

(vegan, vegetarian, gluten free, dairy free)

Roasted Corn

(vegan, vegetarian, gluten free, dairy free)

Diced Tomatoes

(vegan, vegetarian, gluten free, dairy free)

Sliced Red Peppers

(vegan, vegetarian, gluten free, dairy free)

Sliced Jalapeños

(vegan, vegetarian, gluten free, dairy free)

Lime Wedges

(vegan, vegetarian, gluten free, dairy free)

Cilantro

(vegan, vegetarian, gluten free, dairy free)

Crumbled Cotija Cheese

(vegetarian, gluten free)

Shredded Cheddar

(vegetarian, gluten free)

Sour Cream

(vegetarian, gluten free)

Sauces

Southwest Vinaigrette

Apple cider vinegar, Cholula hot sauce, lime juice, spices, canola oil (vegan, vegetarian, gluten free, dairy free)

Buttermilk Ranch

Buttermilk, sour cream, dill, parsley, salt, pepper (vegetarian, gluten free)

Sides

House Fried Tortilla Chips

(vegan, vegetarian, gluten free, dairy free)

Pico De Gallo

Diced tomatoes, red onion, cilantro, jalapeños, lime juice, salt and pepper (vegan, vegetarian, gluten free, dairy free)

Add-Ons

Sliced Avocados

(vegan, vegetarian, gluten free, dairy free)

Additions

Cornbread

Served with honey butter (vegetarian)

Key Lime Shooters

Graham cracker bottom with key lime mousse and whipped cream (vegetarian)

Vegan Chocolate Mousse Shooters (3) (these are for Anna A., Jim W, and one other Vegan)

"Black and white" shooters layered with vegan chocolate mousse, and dairy-free whipped cream (vegan, vegetarian, gluten free, dairy free)