

2009 GLADHANDER MENUS
 sponsored by
 David Michelin M.D., P.C.
 Dave & Cindy Michelin

Dinner

Passed appetizers

- Smoked salmon, herbed cream cheese and caper roulade
- Classic shrimp cocktail
- Duck confit paired with lingonberry jam in wonton cup
- Brie, apple and Dijon crostini

Soup

- Pumpkin goat cheese bisque en crouete
- Honey oat dinner rolls courtesy of Old Mission Multigrain*

Salad

- Gorgonzola- and dried cherry-stuffed pear, baked and presented with arugula

Entrée

- Seared beef tenderloin presented with a prosciutto red wine sauce, sweet potato purée, and roasted baby vegetables

Dessert

- Chocolate crepes filled with Bailey's chocolate mousse and presented with a raspberry coulis



Breakfast

- Egg casseroles featuring vegetarian with gruyere and ham, mushroom, cheddar, and fire roasted peppers, onion and Monterey Jack cheese

Breakfast sausage

Redskin hash browns with scallions and sweet peppers

Fresh fruit displays

Assorted muffins, danishes, bagels with cream cheese and pastries

Fresh orange juice, grapefruit and cranberry juice

Coffee, hot tea, and milk



A SPECIAL THANKS TO GTACS LIFE BALANCE INITIATIVE HEAD CHEF, MICHAEL BAUER, AND HIS STAFF FOR CATERING THE MAIN EVENT DINNER AND BREAKFAST.