

2019 MCHS Annual Awards Dinner Menu

Salad:

Chopped romaine with marinated artichokes, tomatoes, cucumbers, and feta cheese.
Option of Pfister dill dressing or lemon oregano dressing.

Entrée:

Choice of

Chicken: Honey ancho glazed chicken with sweet potato timbale, green beans, carrots, and turnips

Beef: Chipotle braised short ribs with cauliflower puree and baby vegetables

Vegetarian: Vegetable Wellington – layers of grilled zucchini, eggplant, Portobello mushroom, roasted peppers & sautéed spinach wrapped in phyllo dough and baked, served over red pepper coulis

Dessert:

Lemon citron soaked vanilla sponge, lemon butter cream, fresh raspberries, vanilla whipped cream, chocolate deco