



**Pacific Shores Region 12  
Sweet Adelines International  
Regional Convention  
April 22 - 24, 2010**

**Grand Sierra Resort  
Catering Menu  
Dinner Choices  
For Saturday, April 24, 2010**

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All items listed under each menu will be available at your dinner.

**\$49.50 per person, including tax and gratuities**

Alcoholic beverages are EXTRA.

**I. GSR Dinner Buffet**

**Cold Selections**

Roasted Vegetable Salad

Hearts of Romaine Salad, with Parmesan peppercorn dressing

Haricots Vert and Roasted Red Skin Potato Salad, with herb vinaigrette dressing

Mixed Green Salad, with Diced Pears, Apples, Candied Walnuts and Bleu Cheese

Crumbles, served with a red wine vinaigrette

**Hot Selections**

Vegetable Lasagna

Baked Halibut with Orange Butter Sauce

Chicken Breast, Lemon Capers with Parsley Beurre Blanc

**Accompaniments**

Blended wild rice

Penne pasta with Roma Tomatoes

Chef's selection of fresh seasonal vegetable

Freshly baked rolls with butter

**Desserts**

Assorted cakes and pastries to include: éclairs, fruit tartelettes, chocolate pyramids,

Roulade, Ammoretti cookies, chocolate mousse, & opera cake.

Tray of fresh fruit

**Beverages**

Soy milk, nonfat milk, half-and -half

Freshly brewed coffee, regular and decaf

Hot tea and iced tea with lemon wedges

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House Red or White wine available at \$19/bottle or \$4.50 per glass.

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## II. **Flavors of the West Buffet**

### **Cold Selections**

Four Beans Salad

Carved Watermelon filled with fresh seasonal fruit

Tossed Garden Green Salad with sliced cucumbers and cherry tomatoes, with choice of Thousand Island and Ranch dressings

### **Hot Selections**

Grilled Chili and Maple-Marinated Chicken Breast

Wild Bill's Beef Ribs with Molasses BBQ Sauce

BBQ-Glazed Salmon Filet with Fruit Sauce

### **Accompaniments**

Corn on the cob;

Herbed, Grilled Seasonal Vegetables

Buttermilk & Chives Whipped Potatoes

Green Onion & Cheddar Cheese Biscuits, Cornbread and Butter

### **Desserts**

Fresh Fruit Tray

Apple and Pecan Pies

Strawberry Shortcake

Chocolate Rum Blossom Cake with Vanilla Sauce

Hoot 'n' Holler Peach Cobbler with Raspberry Sauce & Vanilla Ice Cream

### **Beverages**

Soy milk, nonfat milk, half-and-half

Freshly brewed coffee, regular and decaf

Hot tea and iced tea with lemon wedges

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### III. **Flavors from Asia Buffet**

#### **Cold Selection**

Chop Chop Chicken Salad

#### **Hot Selections**

Sweet and Sour Chicken

Stir-Fried Tofu Vegetables

Stir-Fried Sea Scallops with Garlic

Asian Braised Short Ribs with a Teriyaki Glaze

#### **Accompaniments**

White and Brown Steamed Rice

Chef's choice of vegetable

#### **Desserts**

Fresh Fruit Tray

Mandarin Cheesecake

Coconut Cake

Tapioca Ginger Pudding, Mango Parfait

Chocolate Cake with Mandarin Marmalade

Almond Cookies and Fortune Cookies

#### **Beverages**

Soy milk, nonfat milk, half-and-half

Freshly brewed coffee, regular and decaf

Hot tea and iced tea with lemon wedges

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#### **IV. Flavors from Italy Buffet**

##### **Cold Selections**

Tossed Salad with Sliced Cucumbers, Tomatoes, and Black Olives, served with Italian Dressing  
Chilled Grilled Eggplant with Fresh Tomato Sauce & Yellow Pepper Coulis, served with an Italian Parsley Chiffonade  
Sliced Roma Tomatoes, Fresh Mozzarella, with Balsamic Vinegar and Fresh Black Pepper

##### **Hot Selections**

Vegetable Lasagna with Herb Sauce  
Chicken Breast Florentine with Lemon Cream Sauce  
Sea Bass Filet with Spinach and Sun-Dried Tomato Crust

##### **Accompaniments**

Saffron Rice Milanese  
Parmesan-Roasted Potatoes  
Chef's Selection of Italian-Style Vegetables  
Garlic Sticks, Artisan Breads and Butter

##### **Desserts**

Assortment of Italian Pastries, Tiramisu, Rum Cake, Cannolis  
Ricotta Cheesecake, Ammoretti Cookies & Peach Strudel

##### **Beverages**

Soy milk, nonfat milk, half-and-half  
Freshly brewed coffee, regular and decaf  
Hot tea and iced tea with lemon wedges

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House Red or White wine available at \$19/bottle or \$4.50 per glass.