

Bistro ACS

Menu for Wednesday, October 6, 2010

Theme Buffet- Chef's Selection

Cold Station

Assorted Field Greens
with Cherry Tomatoes, sliced Cucumbers, Shredded Carrots,
Croutons served with Basil Vinaigrette,
Low Fat Italian and Ranch Dressing

Roasted Yukon Gold Potatoes

Antipasto Platter

an Assortment of Cheese, Marinated and Roasted Vegetables,
Assortment of Cured Meats, Grilled Breast of Chicken Strips
with Italian Breads

Hot Station

Grilled Seasonal Vegetables

Herb Seared Salmon
with Caper Butter Sauce

Chef Bistro Special of the Day

Roasted Fingerling Potatoes

Creamy Tomato and Basil Soup

Assorted Gourmet Rolls and Sweet Butter

All American Cheesecake

Pecan Pie
with Whip Cream

Assorted Beverages- Coke Products, Lemonade, Iced Tea, Water and Coffee