

America Lodge #2245 Anniversary Dinner Dance

As promised America Lodge attendees and guests, below are your delicious entree selections. The impeccable table service will begin immediately following the opening remarks & blessing.

* Reception *

First Course Appetizer

Rigatoni Bolognese in a classic beef-based bolognese sauce

Entrees

Guest Choice of Four:

- Herb Rubbed Salmon Beurre Blanc
- Oven Roasted Filet Mignon with a warm demi-glaze of roasted shallots and a red wine reduction
- Herb Roasted Chicken Breast Seasoned French-cut chicken breast sautéed in a rustic shallot demi-glaze
- Melanzana Pomodoro - Wedge of eggplant topped with fresh parmesan, baked and layered

All Entrees Accompanied by Chef Selection of Seasonal Vegetable and Starch

Premium Bar (remains open for the event)

Gin, Bourbon, Whiskey, Scotch, Vodka and assorted flavors, Spiced and coconut rums, Southern Comfort, Campari, Tequila, Amaretto, Triple Sec, Peach Schnapps, Blue Curacao, Melon liqueur, House selection of Red and White Wines, Imported and Domestic Beers, Assorted soft drinks and juices. Cabernet and Pinot Grigio Set on Guest tables.

To reserve your tickets please contact Andrew Monteleone, or Karen Mollish. For Journal ads and Boosters please contact Debra Goldmann.

Wait until you see tomorrow's email with the best part....desserts!!! Get your tickets now...

