



SCOA 2018 National Specialty

-Dinner Menus-

Monday April 16th, 2018:

BBQ Buffet: Cole Slaw; Potato Salad

BBQ Chicken; BBQ Pulled Pork; Vegetarian Grilled Veggie Kabob

Vegetarian Black Beans, Corn

Chocolate Cake; Apple Pie



Tuesday April 17th, 2018:

Salads: Field Greens & Pasta

London Broil with Portobello Mushroom Sauce;

Mushroom Ravioli

Seasonal Vegetables; Red Bliss Roasted Potatoes

Chef's Selection of Dessert

Wednesday April 18th, 2018:

Tossed Salad

Vegetarian Lasagna; Herb Grilled Chicken
with Marsala Sauce;

Rice; Seasonal Vegetables

Chef's Selection of Dessert

Thursday April 19th, 2018:

Southwest Garden Salad with Cilantro Lime Vinaigrette

Tortilla Chips and Salsa

Grilled Chicken & Beef Fajitas with Onions & Peppers

Sour Cream, Cheddar Cheese, Lettuce, and Tomatoes

Black Bean and Cheese Enchiladas

Flour (and Gluten Free) Tortillas

Spanish Rice & Refried Beans

Chef's Selection of Dessert

Cash Bar to Include Margaritas!

Friday April 20th, 2018:

Choice of Entree:

- Dijon Mustard Roasted Pork Loin Medallion Served with Creamy Onion Confit, Garlic Whipped Potatoes & Seasonal Vegetables
- Grilled Marinated Salmon served with Mustard Cream, Spinach, and Onion Confit
- Roasted Vegetables over a Quinoa Stuffed Pepper
- Chef's Selection of Dessert

Note: All entrees served with warm rolls & butter, fresh garden salad, choice of coffee/decaf, hot or iced tea.