

Second Annual
Camp Mabry Military Museum Fundraiser
Saturday, February 11th, 2012

Carving Station

Herb & Garlic Crusted Inside Round of Beef
with Cabernet Demi Glace, Rosemary Aioli & Focaccia Rolls

Dinner Buffet

Wood Grilled Breast of Chicken
drizzled with an Aged Balsamic Glaze

Penne & Butternut Squash Gratin with Sage Cream Sauce
topped with Walnut & Brown Butter Streusel

Grilled Mediterranean Vegetables

Classic Caesar Salad
With Herbed Croutons & Shaved Parmesan

Dessert Station

Tiramisu Brownies, Cheesecake Bites
& Italian Zeppoles with Raspberry Curd & Chocolate Ganache

