

Cornell Society of Women Engineers Spring Professional Networking Dinner Menu

~Pre-Set~

Dinner Rolls and Butter

~Served Salad~

Seasonal Garden Greens Grape Tomatoes, Pickled Red Onion, Croutons, Grated Parmesan, Cucumber, Corn, Olives Creamy Ranch, Herb Vinaigrette Dressing

~BUFFET STYLE~

Marinated Artichoke Salad Manzanilla Olives, Heirloom Tomatoes, Feta Cheese, Citrus Roasted Potato Salad with Caramelized Onions, Peppers, Dried Apricots, Fennel, Crème Fraîche

~Entrées~

Country Chicken, Lemon-Rosemary Glaze

Three Cheese Macaroni

Roasted Cauliflower with Caramelized Shallots, Pistachios, Golden Raisins, Fried Capers

~Vegetarian Entrée~

Pot Pie of Roasted Mushroom, Squash, Pine Nuts, Wild Rice, Wheat Berries, Parmesan Cream

~Served Dessert~

Chocolate Ganache Torte

~Beverages~

Coffee, Tea, Lemonade, Water