Turf Club Buffet Menu GAA Day at the Races 2014

**SALADS**

**Spring Greens**

With mushrooms, shredded carrots, cherry tomatoes, cucumbers, cherry tomatoes, cheddar cheese

**Cole Slaw**

With shredded carrots, green and red cabbage

**“Mom’s” Macaroni Salad**

With dill relish, diced onions, celery and a light lemony dressing

**Spinach Salad**

With local driscoll strawberries, creamy goat cheese, red onion rings and almond slivers

**Kale and White Bean Salad**

With sun dried tomatoes, grilled leeks, shallots and a light citrus vinaigrette

**Fresh Fruit Salad**

With watermelon, cantaloupe, honeydew, red grapes, and pineapple

**ENTREES AND SIDES**

**Soup Du Jour**

**Buttermilk Mashed Potatoes**

**Seasonal Steamed Vegetables**

**Penne Arrabiata**

With peppers, onions, Kalamata olives and a spicy marinara sauce

**Chicken Picatta**

With capers, artichokes and a lemon-cream sauce

**Tilapia Limon**

Costa rican style tilapia with grilled pineapple, cilantro, scallions and a citrus cream sauce

**Golden Gate Fields “Signature” Fried Chicken**

**CARVING**

**Slow-Roasted Prime Rib**

Served with au jus and creamy horseradish sauce

**Roasted Turkey**

Served with cranberry sauce and turkey gravy

**DESSERTS**

**Assorted petite French pastries, pies, cakes,**

**Puddings and house-made warm apple cobbler**

**Menus subject to change**

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