



## Awards Banquet Meal Choices

1. Gremolata Roasted Salmon - Garlic Confit Cous Cous | Roasted Rainbow Carrots | Coconut Red Curry Sauce
2. Lavender Honey Roasted Airline Chicken Breast - Parmesan Polenta | Baby Carrots | Tarragon Beurre Blanc
3. Grilled Bone-In Pork Chop - Brown Butter Carrot Puree | Charred Zucchini | Porcini Mushroom Butter
4. Grilled Zucchini (Vegan/Vegetarian) - Red Pepper Hummus | Kalamata Olive | Wilted Spinach | Roasted Marble Potato | Pine Nut | Sweet Onion Emulsion

All meals will also include: salad, rolls, and alternating desserts.

## Desserts

- St. Germaine Tart — Elder Flower Custard | Fresh Berries | Meringue
- Chocolate Caramel Tart — Caramelized Rice Puff | Salted Caramel | Brown Butter Mousse
- Vegan choices can include a fresh fruit plate