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Sent: 23 September 2010 08:26
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Subject: Pangea

Appetizers: (select 3)

Caesar Salad with a lemony, anchovy dressing and parmesan croutons

Main Courses: (select 3)

Roasted Bistro Chicken with a merlot reduction sauce and garlic mashed potatoes

Pan Seared Salmon with a sweet soy ginger lemongrass vinaigrette over french lentils

Rigatoni with Roasted Sausage, Fennel and Tomato with a red wine sauce

Veg alternatives:

Grilled and Roasted Vegetables with a bulgur lentil pilaf and balsamic glaze

Spinach and Ricotta Ravioli with fresh plum tomato and sage

Desserts: (select 2)

Chocolate Truffle Torte

Warm Apple Crumble

Comments

By reducing the appetizers to one, it makes it easier for the restaurant. Can they comp 1 drink in return? We could even reduce dessert to 1 choice (chocolate) if we will be doing cookies.

Ensure contract enables the few vegetarians to order alternatives w/out hassle. Also, bread s/b mentioned. And # of servers. Will there be a bar set up in back, or people go to front?