Caterer: Wolfgang Puck

- Cash Bar.

- Hors d’oeuvres (06:30 to 07:00pm)
  - Sweet Maine Crab Cakes with Basil Aioli & Tomato Basil Relish
  - Miniature Cheeseburger on Broiche Bun with Tiny Pickles and Tomatoes
  - Spinach, Sun-Dried Tomato & Brie Turnovers

- A La Minute Dinner Selections – 3 Course Dinner (08:00 – 9:30pm)
  - First course:
    - Chopped Farmers Market Vegetable Salad with Shaved Parmesan & Balsamic Vinaigrette
  - Entrée:
    - Herb Roasted Organic Chicken, Red Bliss Potato Cake, Lemon, Blanched Garlic and Wilted Pea Greens
    - Vegetarian Option: Vegetarian Napoleon, Roasted Portobello, Zucchini, Squash, Roasted Pepper, Spinach with Warm Goat Cheese Quenelle and Fennel Tomato Fondue
    - Vegan Option: Vegetarian option without goat cheese
      (Vegan option: Available only upon request)

- Desserts
  - Verona Chocolate Truffle

- Beverages
  - Dark Roasted Regular and Decaffeinated Coffee
  - Assorted Teas and Herbal Infusions

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