

2015 North American Festival of Wales
Menus

Thursday, September 3

Leek and Potato Soup

Entrée Choice Crispy Skinned Natural Gerber Farms chicken w/ Roasted Eggplant Toasted Orzo
Risotto and Lemon Thyme Sauce **OR**

Parmesan and Roasted Tomato Gnocchi w/ Arugula and Fennel Salad

Chocolate Cake with Brandied Cherries and Toasted Almonds

Tea or Coffee

Friday, September 4 (4 course banquet)

Ohio Sweet Corn Bisque

Organic Baby Greens, Apples, Cheddar, Dried Cranberries and Balsamic Vinaigrette

Braised Short Ribs **OR** Seasonal White Fish **OR** Grilled Goat Cheese Tart w/ Red Pepper Coulis
- Served w/ Whipped Potatoes, Glazed Butternut Squash and Candied Tomatoes

Gingersnap Crusted Cheesecake w/ Cherry Compote

Tea or Coffee

Saturday, September 5 (Buffet)

Broccoli and Cheddar Cheese Soup

Mixed Organic Greens w/ Cucumbers, Cherry Tomatoes, Candied Almonds and Croutons

Linguini w/ Asparagus, Pine Nuts, Spicy Italian Sausage

Roasted Natural Chicken w/ Gravy

Mashed Potatoes

Blue Lake Green Beans

Assorted Miniature Desserts

Sunday, September 6 (At the Westin Hotel)

Spring Greens, Spiced Pecans, Grape Tomato, Dried Cranberries, Crumbled Goat Cheese, Sliced
Red Onion, Balsamic Vinaigrette

Choice of Herb Grilled Chicken **OR** Atlantic Salmon Served w/ Seasonal Vegetables

Chef's Selection of Desserts, Tea and Coffee