

San Diego Seabee Ball 2014 Menu

Cocktail Hour

~Tray Passed Hors d' Oeuvres~

First Course

~Plated Salad~

Main Course

~Dual Plated Entrée~

Braised Beef Short Ribs with Port Wine Demi Glaze

+

Oven Roasted Herb Chicken with Cherry Tomatoes and Tangy Dijon Beurre Blanc

+

Yukon Gold Chive Whipped Potatoes

+

Petite Carrots

~Includes~

Freshly Baked Artisan Bread and Butter

Lemonade and Freshly Brewed Iced Tea

Cucumber Infused Iced Water

Freshly Brewed Decaf + Regular Coffee

Dessert

New York Cheesecake with Fresh Berries

Seabee Ball Ceremonial Cake

~Please contact **LT Karen McAllister** if you would like to request a vegetarian or
vegan dinner option **BEFORE January 28, 2014** ~

Karen.mcallister@navy.mil

619-524-8557