



Credit Institute Dinner Meeting

Wine Room

THREE COURSES

Limited dinner menu –April 2010

APPETIZERS

Soup du Jour

Market Salad

Caesar Salad

ENTRÉES

** Select entrées served with a vegetable medley and potato**

Oven Roasted Chicken Breast

stuffed with prosciutto, red peppers and chevre

Pan Seared Tilapia

with lemon butter

Pork Tenderloin

stuffed with maple glazed granny smith apples & sultans. served with port cranberry jus & roasted potato

Roasted Vegetable Strudel

eggplant, zucchini and wild mushrooms laced with fresh herbs & goat cheese.
wrapped in a tender phyllo crust. served with rice tomato sauce

Beef Sirloin

in a red wine sauce. served with a vegetable medley and potato

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A variety of Aroma Homemade Desserts

Freshly Brewed Coffee & Tea