



Annual Business Meeting and Reception

April 6, 2011 | Pennsylvania Hospital



Menu

Hors D'oeuvres

Curried Vegetable Samosas, Tomato Chutney
Steamed Vegetable Dumplings, Soy Ginger Sauce
Cuban Pork Stuffed Panini
Smoked Salmon Napoleon

Dinner Buffet

Grilled Flat Iron Steak
Port Wine Demi Glace
Roasted Garlic Potatoes
Tabbouleh Salad, Lemon, Mint
Walnut, Blue Cheese & Caramelized Apple Tart
Seasonal Oven Roasted Vegetables
Red Oak, Frisee & Endive, Parmesan Cheese, Herbed Croutons
Golden Beets, Tangerine & Thai Basil Salad
Hazelnut Vinaigrette
Assorted Flatbreads, Sliced Baguettes, Foccacia
A Variety of Flavored Oils

Assorted Cookies
Gourmet Brownies

Freshly Brewed Regular and Decaffeinated Coffee, Imported Teas
Wine & Beer

Special dietary needs? Contact Gary Kaplan, Program Chair, at:
Gary.Kaplan@jefferson.edu or 215-503-7676