



CLASS OF 1960 REUNION MEALS

15-19 May, 2010

Sunday Supper Reception:

\$45. 00 per person Reception Style; Open seating

Westchester Marriott Hotel

- butlered passed hot hors d'ouvres (ginger chicken kebabs, scallops wrapped in bacon, spring roll w/plum sauce, profiterole with boursin cheese, mini crab cakes with remoulade sauce, shrimp with ginger sauce, mushroom caps with crabmeat, mini reubens w/Russian dressing)
- cold hors d'ouvres (bruschetta, chiffonade of marinated beef w/horseradish on focaccia crouton, grilled shrimp w/ stewed sun dried tomatoes, black olive tapenade over crostini)
- cheese display, antipasto display, mozzarella and tomato montage
- carving station with top round beef, rolls, horseradish sauce, mayo and mustard
- southwestern station with chicken or beef fajitas, flour tortillas, guacamole, salsa, sour cream
- pasta station: penne pasta with shrimp and scallops in pink vodka cream sauce, tortellini primavera

Continental Breakfasts:

\$18. 00 per person Buffet Style; Open seating

Westchester Marriott, Friday and Saturday mornings

- Fresh fruit juices, Seasonal fruit and berries
- Assortment breakfast breads-bagels, muffins, croissants, miniature danish,
- Butter, margarine, cream cheese, fruit preserves
- Hard boiled eggs, oatmeal packs and cold cereals
- Colombian coffee, tea selection, assorted soft drinks and bottled waters

Monday Cruise:

\$80.00 per person Buffet style; Open seating

Spirit of New York (sample menu)

- California Baby Lettuce Served with Feta Cheese, Olives, Grape Tomatoes and Carrot Topped with a Champagne Vinaigrette, Italian Pasta Salad, Classic Potato Salad
- Grilled Vegetable Lasagna, Classic Baked Chicken, Beef and Chicken Stir Fry, Chef Fish selection
- Rice pilaf, harvest vegetables
- Oreo Dream Bar, Raspberry Brûlée cheesecake, Coffee, Tea
- Open Bar (Beer, Wine, Soda, Water)

Tuesday Mess Hall Luncheon:

\$20. 00 per person Family style service; Open Seating; Tables of 10.

Washington Hall

- Chicken Cordon Bleu, Garlic Mashed Potatoes, Petite Green Beans
- Greek Salad, Dinner Rolls/Butter
- Peach Pie, Fruit Juice, and Coffee.

Tuesday Dinner:

\$75. 00 per person Sit down dinner dance; Seated by cadet companies

Westchester Marriott

- Harvest salad, baby field greens with walnuts, cranberries and apples, maple-balsamic vinaigrette -Penne pasta; sun dried tomatoes, mushrooms, pine nuts, fresh garden vegetables, parmesan cheese
- Maple ginger glazed salmon and seared NY Strip steak, roasted potatoes, chef vegetable selection
- Chocolate hazelnut crunch
- Assorted soft drinks, bottled water, Columbian coffee, tea selection
- Wine service during dinner

Sunday Breakfast Buffet:

\$27. 00 per person Buffet Style; Open Seating

Westchester Marriott

- Fresh Fruit Juices, Assorted Breakfast Breads (bagels, muffins croissants, miniature danish)
- Butter, Margarine, Cream Cheese, Preserves and Honey,
- Seasonal Fruits and Berries, Hard Boiled Eggs, Assorted Cereals, Assorted Yogurt and Granola,
- Freshly Scrambled Eggs with Chives, Crisp Apple-wood Smoked Bacon, Country Sausage,
- Roasted Breakfast Potatoes, French toast and syrup
- Columbian Coffee, Tea, Selection, Assorted Soft Drinks