

# Banquet Menu

Tau Beta Pi Chapter Installation, NC Eta

Saturday March 18, 5:00 – 6:30 PM

Blue Ridge CR, Western Carolina University

## Appetizer

- Fresh Strawberry and Feta Spring Salad with Sliced Red Grape Halves, Walnuts, and Dried Cranberries with a Strawberry Vinaigrette Dressing
- Side of Gourmet Crackers and a shot of Herbed Butter Spread

## Entrée options

### Surf & Turf

- Roasted Beef Tenderloin, Thinly Sliced with a Burgundy Reduction,
- Salmon Filet with Fresh Lemon and Caper Garnish,
- Grilled Asparagus lightly seasoned
- Goat Cheese Mashed Potatoes Plated with Fresh Floral Garnish
- Warm Rolls with Butter Rosettes

### Vegetarian/Vegan Option

- Plant Based, double entree TBD

## Dessert

- Large Chocolate Tulip Cups filled with Fresh Fruits and Lemon Mousse
- Key Lime Cheesecake with Lime Garnish
- Coffee Service with Regular and Decaf, Hot Tea Available

## Drinks

- Sweet Tea
- Unsweet Tea
- Ice Water