

Oratory of the Sacred Heart
Grand Hyatt New York
Saturday, June 20, 2009

Salad

Tossed Mesclun Greens
With Poached Lentils, Goat Cheese, Toasted Almonds
and Raspberry Vinaigrette

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Entrée

Porcini Dusted Chicken Breast
With Rosemary Morel Mushroom Sauce
Toasted Orzo Pilaf
Seasonal Summer Vegetables

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Assorted Hearth Rolls and Butter

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Dessert

Ginger Pear Tart
Vanilla Bean Crème Anglaise

Coffee, Assorted Teas and Brewed Decaffeinated

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Wine Service with Dinner

Red Selection

Canvas by Robert Mondavi, Merlot

White Selection

Canvas by Robert Mondavi, Chardonnay