



SLAC Summer Institute
Tuesday, July 18, 2006
6:00pm
Cafeteria Patio Area

HAWAIIAN DINNER

Szechwan Marinated Loin of Pork with Soy, Lemongrass and Honey

Herb Crusted Filet of Salmon with Mango and Lime Salsa

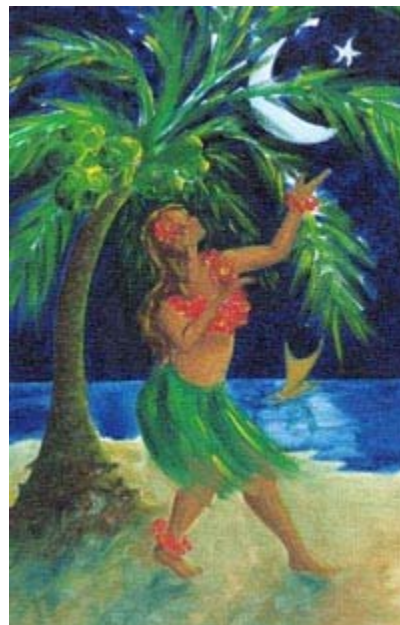
Asian Noodles with Scallions, Sesame and Peanuts

Curried Vegetables with Coconut Milk

Baby Spinach Salad with Pineapple, Bacon and Citrus Vinaigrette

Artisan Rolls and Sweet Butter

Macadamia Nut Tarts with Dark Rum Cream and Toasted Coconut



Catered by JEFF MACHADO
ELEGANT CUISINE