



**SLAC Summer Institute  
Thursday, July 27, 2006  
6:00pm  
Cafeteria Patio Area**

**BARBECUE DINNER**

**12 Hour Smoked Pulled Pork with Texas Barbecue Sauce**

**Hot and Mild Grilled Sausages with Mustard Sauce**

**Corn "Mac and Cheese" with Cheddar, Thyme and Mornay Sauce**

**Grilled Vegetable Ratatouille**

**Carrot Salad with Shallots, Parsley and Lime**

**Hearts of Romaine with Caesar Dressing**

**Rosemary and Garlic Baguettes**

**Valrhona Chocolate Cake with Summer Berry Sauce**



*Catered by JEFF MACHADO  
ELEGANT CUISINE*