1978 Friday Dinner

Smoked salmon mousse with pumpernickel
Fruit and crisp vegetable display with savory and sweet dips, featuring spiced walnuts, assorted breads and crackers
Chilled, roast beef tenderloin and roasted breast of turkey served with sliced bread, horseradish cream, homemade mayonnaise and whole grain mustard
Mediterranean puffs
Asparagus with and without prosciutto
Wild mushroom turnovers
Artichoke and spinach dip
Barbecue meatballs
Caponata with crostini
Beautiful spring strawberries
Assorted cookies and brownies
Bourbon pecan tarts

1978 Saturday Dinner

As the guests arrive, assorted Spanish Cheeses and Cured Meats.

On a large cutting board, there will be a Steamship Round, Horseradish Sauce, Boned Leg of Lamb, Marinated in Red Wine, Garlic and Rosemary, served with Mint Jelly. Whole and Sliced Rosemary Turkey, served with Fresh Cranberry Sauce. Thinly Sliced Virginia Ham with Pommery Mustard. All Garnished with Herbs and Edible Flowers.
Oven Roasted Blue Potatoes with Monterrey Jack Cheese and Fresh Salsa
Grilled Mediterranean Vegetable Salad
Mache, Arugula, Romaine, Belgian Endive and Radicchio Salad
Hanover Tomato, Cucumber Olive and Feta Salad
Assorted Bread Display from Albemarle Bakery
Grills with Homemade Cherry Ice Cream

Vegetarian Option: cannelloni stuffed with spinach and ricotta.