

## **Public/ Trustee Luncheon (March 13, 2009)**

### Louisiana Linguine with Chicken

*Chicken sautéed in a tasso alfredo sauce finished with fresh basil, garlic and lemon juice served atop linguine.*

### Louisiana Linguine with Shrimp

*Shrimp sautéed in a tasso alfredo sauce finished with fresh basil, garlic and lemon juice served atop linguine.*

### Vegetarian Plate

*Chef's choice vegetarian option.*

## **LASL Author Luncheon (March 14, 2009)**

### Catfish Meniuere

*Sautéed catfish in a meniuere sauce.*

### Chicken Diablo

*Chicken breast marinated and grilled with roasted garlic veal glaze and finished with Granny Smith apples.*

### Vegetarian Plate

*Chef's choice vegetarian option.*

## **Book Dinner (March 14, 2009)**

### Sliced Sirloin of Beef

*Roasted sirloin of beef topped with roasted mushrooms, onion, and garlic in a demi-glaze.*

### Fresh Fish of the Day

*Fresh Gulf fish of the day broiled with lemon butter and toasted almonds.*

### Vegetarian Plate

*Chef's choice vegetarian option.*

*All meals are served with Capitol House Salad, chef's choice of vegetable, chef's choice of dessert, rolls with butter, iced tea, and coffee.*