



Cocktails & Banquet

Saturday, June 13, 2009

6:30 to 10:00 pm

St. Julien Hotel
900 Walnut Street, Boulder

Cocktails | The Patio

The Patio is a lovely location with views of the Flatirons. It is a perfect spot to visit with new and old friends and enjoy a cocktail or glass of wine before dinner.

Hors D'Oeuvres

Antipasti Skewers

Marinated mushrooms grape tomatoes and ciliegine mozzarella

Sesame Fried Apple Chips

Crab salad

Chorizo Sausage Quesadillas

Adobo aioli

Marinated tuna skewers

Wasabi aioli

Banquet Entertainment

Presiding: Mark Johnson

All those interested in participating should contact Mark Johnson, mark.johnson@yale.edu. There will be a laptop and projector available. You can look forward to a Dance of the Ions and a visit from the "Microwave Cowboy," last seen 25 years ago at the Reinbergerone Seminars.

Business Attire. **Wear your nametags. They are your meal ticket. Bring your entrée selection slip.**

Banquet | Xanadu Ballroom

Salad

Local Goat Cheese and Baby Greens Salad

Santa Maria mixed greens, strawberry, avocado, toasted walnuts, Haystack Mountain goat cheese and champagne vinaigrette

Freshly Baked Breads with Butter

Choice of Entrée:

Seared Halibut

Olive oil mashed potatoes, baby carrots, crispy shrimp and chestnut honey glaze

Double Lamb Chops

Yukon gold mashed potatoes, rosemary roasted cipollini onions and red pepper marmalade

Roasted Acorn Squash

Herb grilled seasonal vegetable ratatouille, roasted red pepper puree and basil pesto

Dessert and Drinks

Blackberry Crème Brûlée

Sweet pineapple salsa

Wine

Mauritson, Zinfandel, 2006, California

Kim Crawford, Sauvignon Blanc,

2008, New Zealand

Coffee or Hot Tea

