

SAMPLE DINNER I

Grilled Beef Tenderloin with Horseradish/Chimichurri Sauce

Asian Rice with Diced Celery, Spring Onions, & Petite Peas

Fresh Green Beans with Almonds/Sauteed Red Onions/Brown Butter Vinaigrette

Stewed Garden Tomatoes

Harvest Vegetable Salad with Corn/Cucumber/Pepper/Onion/Heirloom Tomato

Fall Farfalle Pasta with Broccolini/Grapes/Toasted Walnuts

Tossed Garden Greens with Strawberries/Blueberries/Candied Almonds/Poppyseed Dressing

Fresh Baked Cinnamon Pumpkin Raisin Muffins

DESSERT

Four Layer Chocolate Finale with Shortbread Crust/Chocolate Mouse/Whipped Cream/Almond Topping

*Water, Coffee, Iced Tea and Lemonade Served

**Every dinner is chef's choice and served buffet-style. Menu will change daily. Above menu is an example only. Please notify Fort Lewis with any dietary restrictions in advance of your stay.*

SAMPLE DINNER II

Lemon Herb Grilled Chicken

Harvest Cranberry & Walnut Orzo

Sugar Snap Peas with Sautéed Red & Yellow Peppers/Sesame Seeds

Summer Squash Casserole with Almonds/Cheddar Cheese/Fresh Parsley

Creamy Coleslaw with Cabbage/Pepper/Onion/Celery/Carrot

Broccoli Salad with Toasted Walnuts/Red Onion/Bacon Bits

Baby Spinach Salad with Apples/Goat Cheese Crumbles/Spiced Pecans/ White Wine
Vinaigrette

Fresh Baked Cornmeal Muffins

DESSERT

Peach Pound Cake with Almond Whipped Cream

*Water, Coffee, Iced Tea and Lemonade Served

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