

2014 SALTIES

WIVES & SWEETHEARTS APPRECIATION DINNER

(brought to you by co-chairs Jay Serijan and Mike Santoian)

A transparent and shameless attempt to obtain understanding and forgiveness for any possible inattentiveness that may occur during the upcoming fishing season.

Friday, April 4, 2014

Alberto's in Hyannis

5:00 p.m. Cocktails -- 6:00 p.m. Dinner

\$30.00 per person, inclusive of all taxes

FIRST COURSE

House Salad or Cup of Soup of the Day

SECOND COURSE

Chicken Parmigiana - Breaded chicken cutlet topped with tomato sauce and melted cheese.

Veal Alberto - A breaded cutlet of veal with sautéed peppers, onions, mushrooms, artichoke hearts, pesto, touch of white wine and fresh plum tomato sauce.

Salmon Pignolia - Pine nut encrusted salmon, balsamic wine reduction, risotto, and vegetable.

Scrod – Broiled fresh scrod topped with seasoned breadcrumbs, in a white wine lemon butter sauce. Served with vegetable and pasta tossed with garlic and olive oil.

Pork Osso bucco – Braised pork shank, served with garlic mashed potatoes and grilled vegetables.

THIRD COURSE

Tartuffo or Chocolate Trio, Coffee or Tea

NAME: _____ Phone _____

Choice/Number: _____ Chicken _____ Veal _____ Salmon _____ Scrod _____ Pork

_____ Total enclosed -- Please make checks out to "Cape Cod Salties."

Return to: Jack Creighton
10 Homer Ave.
South Yarmouth, MA 02664