

American Iris Society

Tuesday April 10, 2018 - Welcome Dinner

7:00PM - 9:00PM

~Starter~

Tossed Airway Salad

*Iceberg, Romaine, Radish, Cucumbers, Cherry Tomatoes and
Carrot Curls Served with a Ranch Peppercorn Dressing*

~Entrees~

Andouille Chicken Roulade

*Chicken Breast Rolled with Andouille Sausage and Shrimp
Topped with a Garlic White Wine Sauce*

Mardi Gras Pasta

*Shrimp, Andouille Sausage, White Wine, Garlic, Fresh Herbs
and Diced Tomatoes Sautéed in Olive Oil Served over Rotelli Pasta*

Bone-In Pork Chop

Grilled to Perfection and Served with Apple Chutney

Fettuccini Pasta (Vegetarian)

*Tossed in a Tomato Basil Sauce Accompanied with
Grilled Zucchini, Grilled Mushrooms, Grilled Haricot Vert,
Grilled Carrots and Steamed Broccoli*

~Sides~

Chef's Choice Vegetable

Chef's Choice Starch

Warm Rolls & Butter

~Dessert~

New Orleans Bread Pudding with Vanilla Sauce

Coffee, Decaffeinated Coffee and Iced Tea Service

American Iris Society

Friday, April 13, 2018 - AIS Awards Dinner & SLI Slide Show Presentation

7:00pm-9:00pm

~Starter~

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese Tossed with Our Own Caesar Salad Dressing and Homemade Croutons

~Entrees~

Chicken Piccata

*Sautéed Chicken Breast, Dipped in Egg, Parsley and Parmesan Cheese Batter
Topped with a Mushroom Lemon Caper Sauce*

Cajun Style Stuffed Pork Loin

With Smoked Sausage, Topped with a Crawfish Bordelaise Sauce

Vegetarian

*Grilled Zucchini, Grilled Squash, Grilled Mushrooms,
Grilled Haricot Verts, Grilled Carrots & Steamed Broccoli Served Over White Rice*

~Sides~

Chef's Choice Vegetable

Chef's Choice Starch

Warm Rolls & Butter

~Dessert~

Strawberry Shortcake

Coffee, Decaffeinated Coffee and Iced Tea Service

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Saturday April 14, 2018 - SLI Awards Dinner, Silent Auction & Live Auction

7:00pm

~Starter~

*Shrimp Remoulade Salad
Shrimp Tossed in a Red Remoulade Sauce, Served Over a
Bed of Shredded Lettuce with Quartered Eggs*

~Entrees~

*London Broil
Tender Sliced Beef Topped with a
Mushroom Garlic Red Wine Demi Glaze*

*Sautéed Fresh Catfish Almondine
Farm Raised Catfish Lightly Battered, Sautéed with
Lemon, Butter, Garlic and Toasted Almonds*

*Pasta Primavera (Vegetarian)
Sautéed Broccoli, Zucchini, Yellow Squash, Carrots, Mushrooms, Green Onions,
Garlic, Tossed in an Alfredo Sauce Served Over Penne Pasta*

~Sides~

*Chef's Choice Vegetable
Chef's Choice Starch
Warm Rolls & Butter*

~Dessert~

*Cheesecake with Strawberry Topping
Coffee, Decaffeinated Coffee and Iced Tea Service*