

MENU

COMMANDER'S RECEPTION

Friday - June 7th
7:00 PM

- ★ **Crudite Board - (Glutin/Vegan Option)**
Fresh cut seasonal vegetables and fruit with signature dips and sauces;
Blue Cheese, Garlic Aioli, Basil Pest, Buttermilk Ranch
- ☆ **San Antonio Street Tacos**
A classic local staple! Your choice of Marinated Cartas, Carne Asada, Chicken Tinga.
Served with Cabbage Coleslaw, Spicy Crema, House Salsa and Guacamole.
- ★ **Premier, Domestic & Imported Beers. Call Brand, House Wines, Soft Drinks & Water**

Meritorious Awards Luncheon

Saturday - June 8th
11:30 AM - 1:30 PM

- ★ **Classic Ceaser Salade**
Romain Lettuce with herb crutons, shaved parmesan and classic Ceaser Dressing
- ☆ **Chicken Rosemary**
Breaded Chicken Breast with a herb Rosemary Demi glaze.
Yukon Gold Garlic Mashed Potatoes & Greenbeans
- ★ **Dulce de Leche Cheesecake**

LONE STAR SOUTHERN BALL & BANQUET

Saturday - June 8th
6:00 PM - 10:00 PM

- ★ **Iceberg Salade**
Iceberg Lettuce with Cherry Tomatos, Blue Cheese Cumbles, Bacon Cumbles and House Ranch

YOUR CHOICE...

☆ **Sliced Sirlon Steak**
Served with Garlic Butter &
Yukon Mashed Potatoes

☆ **Chicken Piccata**
Parmasian Breaded Chicken Brest
with Lemon Capar Butter Sauce
and Orzo Pasta

YOUR CHOICE...

★ **Tres Leches Cake**

★ **Raspberry Swirl Cheesecake**