



# AMERICAN NUCLEAR SOCIETY



## SUNDAY, AUGUST 26, 2018 RECEPTION

*Hors d'Oeuvres*

Chicken AI Carbon Skewer with Guacamole

Eloisa's Tacos of:

*Beef Baracoa and Pickled Onions | Grilled Shrimp with Salsa Verde | Shredded Chicken and Guacamole*

Jicama Tacos with Avocado Mousse

Serrano Ham Crostini with Pickled Jalapeños

Skewers of Fire-Frilled Eggplant with Goat Cheese and Moroccan Spices

Smoked Salmon Mousse and Chives on Purple Potato Crisp

## MONDAY AUGUST 27, 2018 LUNCH

New Mexican Tortilla Soup

Green Chile Mesquite Chicken Enchiladas

*Entrees Served with Seasonal Starch and Vegetable Accompaniment*

Chef's Selection of Assorted Breads

Classic Vanilla Bean Creme Brûlée

*Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

## TUESDAY, AUGUST 28, 2018 LUNCH

Wedge Salad

*Smoked Bacon, Blue Cheese, Grape Tomatoes, Buttermilk Herb Dressing*

Roasted Vegetable Napoleon

*Entrees Served with Seasonal Starch and Vegetable Accompaniment*

Chef's Selection of Assorted Breads

ELOISA Signature Cupcakes

*Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

## WEDNESDAY, AUGUST 29, 2018 LUNCH

Sweet Poblano Corn Soup

Mild Fire Roasted Chile Relleno

Stuffed with Mushroom Duxelles and Garlic Chèvre Sauce Green Chile Whipped Potatoes

*Entrees Served with Seasonal Starch and Vegetable Accompaniment*

Chef's Selection of Assorted Breads

Chocolate Torte

*Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

## WEDNESDAY, AUGUST 29, 2018 DINNER

Belgian Endive and Boston Bibb Lettuces Citrus Vinaigrette

Salmon Filet Pink Peppercorn Crema

*Entrees Served with Seasonal Starch and Vegetable Accompaniment Fresh Rolls and Butter*

Classic Style Cheesecake

*Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

## THURSDAY, AUGUST 30, 2018

Wedge Salad

*Smoked Bacon, Blue Cheese, Grape Tomatoes, Buttermilk Herb Dressing*

Chicken Breast Marsala Mushroom Crema

*Entrees Served with Seasonal Starch and Vegetable Accompaniment*

Chef's Selection of Assorted Breads

Tiramisu with Seasonal Berries

*Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*