

Reunions Planning, Major Year Classes

Important Dates

Reunions 2022

Reunions Dates

- Reunions Weekend
May 19, 2022-May 22, 2022

Important Planning Dates for Your Event

- Completion of the following arrangements:
Menus, Arrangements, Estimated Guest Counts for Meals and Receptions
Monday, February 28, 2022
- Meal Count Update
Friday, March 18, 2022
- Preliminary Guaranteed Meal Counts Due
Wednesday, April 6, 2022
- Final Guaranteed Meal Counts Due
(including Kosher meal count)
Wednesday, April 27, 2022

Special Meal Requirement Requests Due
(Meals requiring special preparation due to allergy, dietary, health requirements)
Thursday, April 21, 2022

Early Morning Eye Opener-\$4.60/person

- Chilled Orange and Cranberry Juices
- Assortment of Fresh Pastries, Doughnuts and Bagels
- Jelly, Butter, Margarine and Cream Cheese
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Bagel Buffet-\$5.75/per person

- Chilled Orange and Cranberry Juices
- Assortment of Bagels with Vegetable, Salmon and Plain Cream Cheese Spreads
- Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Continental Breakfast-\$6.65/person

- Chilled Orange and Cranberry Juices
- Fresh Fruit-Sliced Cantaloupe and Honeydew with Strawberries (Friday)
- Fresh Fruit Salad with Strawberries (Saturday)
- Assortment of Fresh Pastries, Doughnuts and Bagels
- Cream Cheese, Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Healthy Start - \$7.55/person

- Chilled Orange and Cranberry Juices
- Fresh Fruit Salad with Strawberries and Blueberries
- Low Fat Yogurt and Granola
- Assortment of Fresh Pastries including Fruit Breads and Muffins
- Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Reunions 2022
Brunch Menu Offering

This offering is available as a buffet on Sunday only

Sunday Brunch-\$16.95/person

This offering is available as a buffet on Sunday only

Not available in headquarter site

- Chilled Orange and Cranberry Juices
- Fresh Fruit Salad
- Assorted Cold Cereals
- Cage Free Scrambled Eggs
- Omelet Station
- Sausage Links
- Grilled Bacon
- Hash Brown Potatoes
- Waffle Bar
- Low Fat Yogurt and Granola
- Assortment of Fresh Pastries, Bagels and Doughnuts
- Cream Cheese, Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Lunch Menu Offering

Enchilada Bowl-\$11.85/person

(Available Thursday & Friday)

Protein Options: Chicken, Pork and Three Bean Chili

- Cilantro Rice
- Gazpacho Salad
- Tossed Salad

- Toppings: Guacamole, Pico de Gallo, Shredded Lettuce, Shredded Cheddar Cheese, Shredded Pepper Jack Cheese, Sour Cream

- Flour Tortillas
- Tortilla Chips

- Dessert
- Iced Tea

Reunion 2022 Picnic-\$12.35/person

(Available Thursday, Friday, and Saturday)*

- Grilled Grass Fed Beef Burger
- American Cheese
- Grilled All Beef Hot Dog
- Grilled Garden Burger
- Bean Chili
- Choice of 2 Salads

- Relish Tray:
Lettuce, Tomatoes,
Onions and Pickles
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea

Hoagie Luncheon-\$11.25/person

(Available Thursday, Friday, and Saturday)*

- 18" Italian, Turkey and Grilled Vegetable Hoagies
- Choice of 2 Salads
- Lettuce, Tomatoes, Onions, Pickles and Hot Peppers
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea

*The P-rade route requires all Saturday luncheon service to be completed by 1:00 p.m.

Dinner Menu Offerings Reunions 2022

*Kosher meals are available upon request and must be ordered by Wednesday, April 27, 2022.

Dinner Menus

These offerings are available Thursday-Saturday

Napa Grill-\$35.50/person

This menu is offered as plated dinner or buffet

- Mesclun Salad
- Basil Grilled Chicken Breast
- Grilled Sliced Beef Tournedos with Zinfandel Caramelized Onion Sauce
- Pomery Roasted Potatoes
- Spring Vegetable Medley
- Corn Bread
- Dessert Bar
- Coffee, Decaf, Tea

Pan Asian -\$28.75 person

This offering is buffet only

- Ginger Chili Glazed Salmon with Vegetable Slaw
- Asian Pepper Steak
- Grilled Sesame Tofu with Roasted Gingered Bok Choy
- Crisp Wonton Strips with Dipping Sauces
- Vegetable Fried Rice
- Stir-Fried Vegetables
- Thai Spring Greens
- Desserts Bar with Fortune Cookies
- Coffee, Decaf, Tea

Fajita -\$26.75/person

This offering is buffet only

- Beef Fajitas
- Chicken Fajitas
- Vegan Fried Polenta Fajitas
- Flour Tortilla
- Spanish Rice
- Grilled Vegetables
- Tossed Salad

Toppings

- Guacamole
- Peppers & Onions
- Pico de Gallo
- Shredded Cheddar Cheese

- Tortilla Chips
- Dessert Bar
- Iced Tea

Roasted Boneless Chicken Breast and Seared Salmon-\$33.75/person

This menu is offered as plated dinner or buffet

- Tossed Seasonal Greens
- Roasted Boneless Breast of Chicken with Wild Mushroom Sauce
- Seared Salmon with Herbed Butter
- Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Grilled Chicken and Barbecued Ribs Buffet-\$26.75/person

This offering is buffet only

- Nachos served with Salsa and Sour Cream
- Tossed Seasonal Greens
- Grilled Chicken Breasts
- Barbecued Baby Back Ribs
- Baked Potato or Rice Pilaf or Flavored Mashed Potatoes
- Spring Vegetable Medley
- Corn Bread and Biscuits
- Dessert Bar
- Coffee, Decaf, Tea

Seafood & Chorizo Paella - \$28.75/person

This offering is buffet only

- Seafood & Chorizo Paella
- Grilled Boneless Chicken Thigh with Salsa Verde
- Vegan Paella
- Chilled Gazpacho
- Ceviche with Fried Tortilla Chips & Croustades
- Kale Salad with Tomatoes, Red Onions, Hearts of Palm with Spicy Vinaigrette
- Venezuelan Black Beans
- Roasted Green Beans
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Olé-\$24.75/person

This offering is buffet only

- Taco Bar
- Tequila Lime Chicken
- Mexican Rice
- Refried Beans
- Grilled Vegetables
- Tossed Garden Salad
- Nachos Bar
- Dessert Bar
- Iced Tea

Seared Mahi Mahi and Sliced Filet Mignon-\$40.95/person

This menu is offered as plated dinner or buffet

- Tossed Seasonal Greens or Caesar Salad
- Seared Mahi Mahi and Sliced Filet Mignon with Citrus Herb Butter
- Roasted Yukon Gold Potato or Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Surf and Turf - priced according to market

This menu is offered as plated dinner or buffet

- Caesar Salad
- Seared Filet Mignon
- Maryland Style Lump Crab Cake
- Chive Mashed Potatoes
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Barbeque Dinner Menu Offerings Reunions 2022

Smoke House BBQ Pit-\$26.75/person

- Hickory Smoked BBQ Beef Brisket and BBQ Pulled Pork
- Glazed Chicken Breast
- Vegetarian Baked Beans
- Pasta Salad or Potato Salad
- Cole Slaw
- Tossed Garden Salad
- Brioche Rolls
- Corn Bread
- Dessert Bar
- Iced Tea
- Coffee, Decaf, Tea

Backyard BBQ-\$21.25/person

- BBQ Chicken
- Grilled Grass Fed Burger
- All Beef Hot Dog
- Vegan Burger
- Tossed Salad
- Potato Salad or Pasta Salad
- Cole Slaw
- Vegetarian Baked Beans
- Relish/Sliced Cheese Tray
- Watermelon
- Cookies and Brownies
- Iced Tea

Reception Menu Offerings Reunions 2022

Cold Hors d'Oeuvres

Individual Cold Hors d'Oeuvres Selections -\$4.50/person per selection,
half-price with full dinner

- Fine Cheese with Assorted Crackers
- Mosaic of Colorful Vegetables
- Fresh Fruit Tray

Additional Cold Hors d'Oeuvres

- Hummus Bar-\$2.25/person
- Nachos Bar with Cheese Sauce, Salsa and Guacamole-\$3.10/person
- Jumbo Shrimp Tray-Market Price

Sushi

Starlight Party Tray - \$60.00

88 pieces

- California Roll: Sushi White Rice, Avocado, Cucumber, Imitation Crab Stick, Sesame Seeds, Seaweed
- Rainbow Roll: Salmon, Shrimp, Tuna: Sushi White Rice, Avocado, Cucumber, Imitation Crab Stick, Sesame Seeds, Salmon, Tuna, Shrimp, Seaweed
- Salmon Avocado Roll: Sushi White Rice, Salmon, Avocado, Sesame Seeds, Seaweed
- Spicy Roll Tuna: Sushi White Rice, Spicy Minced Tuna, Cucumber, Spicy Sauce, Sesame Seeds, Seaweed
- Nigiri
 - Sushi White Rice, Salmon
 - Sushi White Rice, Tuna
 - Sushi White Rice, Shrimp
- Pickled Ginger
- Wasabi

Shooting Star Party Tray - \$34.00 46 Pieces

- California Roll: Sushi White Rice, Avocado, Cucumber, Imitation Crab Stick, Sesame Seeds, Seaweed
- Vegetable Roll: Sushi White Rice, Avocado, Carrot, Cucumber, Sesame Seeds, Seaweed
- Inari: Sushi White Rice, Fried Soy Bean Curd Pouch
- Pickled Ginger
- Wasabi

Hybrid Ichi Platter - \$21.49 30 pieces

- California Wrap: Avocado, Cucumber, Imitation Crab Salad, Lettuce, Tapioca Paper
- Crunchy Dragon Roll Red: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Tuna, Mayonnaise, Spicy Sauce, Tempura Crispy, Sesame Seeds
- Crunchy Dragon Roll White: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Spicy Sauce, Sriracha, Tempura Crispy, Sesame Seeds
- Garnish: Cucumber
- Pickled Ginger
- Wasabi

Hybrid Yon Tray - \$43.49 50 pieces

- Crunchy Dragon Roll Orange: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Salmon, Mayonnaise, Spicy Sauce, Tempura Crispy, Sesame Seeds
- Crunchy Dragon Roll Red: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Tuna, Mayonnaise, Spicy Sauce, Tempura Crispy, Sesame Seeds
- Crunchy Dragon Roll White: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Spicy Sauce, Sriracha, Tempura Crispy, Sesame Seeds
- California Roll: Sushi White Rice, Avocado, Cucumber, Imitation Crab, Sesame Seeds, Seaweed
- Red Rock: Sushi White Rice, Cucumber, Imitation Crab Salad, Avocado, Cream Cheese, Seaweed, Spicy Minced Tuna, Seasoned Fish Roe, Spicy Sauce, Sushi Sauce, Tempura Crispy, Green Onion, Sesame Seeds
- Spicy Mango Roll: Sushi White Rice, Avocado, Cucumber, Eel, Mango, Cream Cheese, Seaweed, Spicy Sauce, Tempura Crispy, Sesame Seeds
- Garnish: Carrot, Avocado, Lettuce
- Pickled Ginger
- Wasabi

Children's Dinner

Children 12 years of age or younger dining with their parents for lunch or dinner, **will be charged half the adult meal price.**

Children's Meals-\$8.40/child (children under six-\$4.20)

Dinner Option 1

- Chicken Nuggets
- Baked Ziti
- Tossed Salad
- Green Beans
- Italian Bread with Butter and Margarine
- Fresh Fruit Salad
- Assorted Cookies
- Juice and Milk

Dinner Option 2

- Chicken Nuggets
- Macaroni and Cheese
- Carrot and Celery Sticks
- Green Beans
- Dinner Roll with Butter and Margarine
- Fresh Fruit Salad
- Assorted Cupcakes
- Juice and Milk