

2018
Fore!

FRASER BENEFIT GOLF CLASSIC



MONDAY, JULY 9 • BRACKETT'S CROSSING COUNTRY CLUB

PRESENTED BY

WELLS
FARGO

DINNER MENU

APPETIZERS

Tomato and fresh mozzarella skewers with balsamic glaze.

Apple, prosciutto ham and boursin cheese crostini.

CITRUS SALAD

Tender bibb lettuce with oranges, candied pecans, dried cranberries.

Dressings on tables: honey-lime vinaigrette, ranch.

ENTRÉE

BRAISED BEEF SHORT RIB

with red wine demi-glass paired with parmesan and herb
crusted walleye served with house made tartar sauce.

VEGETARIAN ENTRÉE

SEARED HERB POLENTA CAKE

topped with garden vegetable ragout.

Freshly baked assorted rolls, sweet cream butter and freshly brewed coffee.

DESSERT

NY VANILLA CHEESECAKE

with macerated berries.

FLOURLESS CHOCOLATE TORTE

with raspberry sauce and fresh raspberries.