

# *Reaching Out 2015 Menu*

*May 30, 2015 - Dinner Starts at 7:00 PM*

## ***Catered Buffet Dinner Includes:***

**1. Tossed Green Salad w/ Ranch Dressing**  
*Fresh Iceberg and Romaine lettuce tossed with carrots, purple cabbage and cherry tomatoes served with Ranch dressing (Caesar salad also available upon request)*

**2. Rice**  
*White steamed calrose grain rice*

**3. Garlic Mashed Potatoes with Gravy**  
*Chunks of Russet potatoes mashed with garlic*

**4. Shrimp Fettuccine**  
*Creamy fettuccine Alfredo tossed w/shrimp & fresh basil*

**5. Roast Beef with Gravy**  
*Slow oven-baked USDA-approved roast beef slices with our own signature brown gravy*

**6. Chicken Apretada**  
*A slowly simmered tomato-based stew with red bell peppers and potatoes*

**7. Pancit**  
*Combination canton and rice noodles with seasoned chicken sautéed with fresh vegetables*

**8. Salmon With Lemon Butter & Garlic**  
*Wild caught Pacific salmon fillets pan-seared then oven-baked*

**9. Mixed Vegetables (Fresh Lumpia)**  
*5-way mixed vegetables w/ bamboo shoots and seasoned ground pork served with a sweet and tangy garlic and peanut topping sauce*

**10. Pork Ribs**  
*Pork cutlets smothered in a sweet and bold barbeque sauce*

**11. Whole Roasted Pig (Lechon)**  
*A slow roasted and marinated rub USDA-approved whole Lechon served with our homemade recipe sarsa*

**12. Sago Drink**  
*Tapioca pearls with gulaman gelatin in a blended mix of a tropical lychee and jackfruit syrup*

***PLEASE SUPPORT OUR PARISH!***