

Chinese American Faculty Association of Southern California

46th Annual Convention

Saturday, May 6th, 2017, Social Hour, 6:15 pm; Dinner, 7:00 pm

Dress: Formal attire Cost: \$50/per person

Sunset Room, Quiet Cannon Restaurant
901 Via San Clemente Montebello, CA 90640



Dinner Menu

Salad

CANNON'S SALAD

California mixed greens, carrots, radishes, corn, olives, tomato, ranch and honey mustard dressing

Entrée (Choice one per person)

Roast Prime Rib of Beef (Slow roasted, au jus, creamed horseradish)

Chicken Marsala (Boneless chicken breast sautéed with garlic, marsala wine, butter, and wild mushroom)

Baked Alaskan Salmon (Sautéed with soy sauce, ginger, & diced pineapple)

Duo Filet Mignon & Salmon (Sautéed with soy sauce for beef and creamy salmon)

Roasted Veggie Stack (Layers of zucchini, eggplant, tomato, & asparagus topped w/ marinara sauce)

Accompaniments

Fresh Seasonal Steam Vegetables and rice

Rolls and Butter

Coffee, Decaf, Tea, Ice Tea

Dessert

New York Style Cheesecake Drizzled with a Raspberry Sauce

Catered By Quiet Cannon Conference and Event Center

(323) 724-4500 www.quietcannon.com

