

# **2018 OC Fair**

## **Business Development Dinner Menus**

### **Friday 7/13**

Baby back ribs with a spicy BBQ sauce  
Vegetarian Lasagna with ricotta cheese and tomato sauce  
Roasted corn, and bake potato salad  
Mixed green salad with assorted dressings  
Corn bread muffins  
Sliced watermelon and Cheese Display  
Dessert: Black Forest Cake

### **Saturday 7/14**

Beef Brisket, southwest style chicken, roasted pepper sauce,  
Bake beans, sweet potatoes fries, coleslaw  
Fruit display  
Green salad with assorted dressings  
Cheesy corn bread  
Dessert: Carrot cakes

### **Sunday 7/15**

Tostada and taco bar  
Skirt steak, Grilled chicken and Pork carnitas  
pinto beans and rice  
Shredded lettuce, shredded cheese, sour cream, guacamole  
salsa, tomatillo salsa, Caesar salad with cilantro dressing  
tostada shells, soft and hard taco shells  
Dessert: Choco flan

### **Wednesday 7/18**

Short Ribs  
Vegetable tray with herb dip and a fruit tray  
Salmon in a puff pastry, parmesan cheese polenta,  
Baby carrots, spring mix salad with assorted dressings  
Garlic parmesan dinner rolls and butter  
Dessert: lemon raspberry layer cake

**Thursday 7/19**

Green Chile Chicken Enchiladas,  
Shredded Beef Enchiladas and Monterrey jack cheese enchiladas  
Mexican Rice and black beans  
Chicken Tortilla Soup  
Caesar salad, Tri-Color Tortilla Chips, Tomatillo Salsa, Pico de Gallo, with cheese  
Guacamole and Sour Cream  
Dessert: Tres leeches Cake served in a martini cup

**Friday 7/20**

Sliced Tri-tips with a demi-glaze mushroom sauce, Sea bass  
Vegetable tray with Herb dip and Fruit tray  
roasted finger links potatoes, broccolini  
Spring mix salad, with raspberry vinaigrette dressings  
Dessert: chocolate dip vanilla ice cream bars, and frozen bananas

**Saturday 7/21**

Chicken Piccata with lemon caper sauce  
Try cheese tortellini Alfredo with mushrooms and Peas  
Yellow and red roasted beets and Grilled Potato Wedges  
Caesar salad with shredded parmesan cheese, and creamy Caesar dressing, garlic bread  
Dessert: five high chocolate cakes

**Sunday 7/22**

Skirt Steak with Mushroom Sauce  
Angel hair pasta with Shrimp  
Baked Potatoes with all the trimmings  
Parmesan Brussel sprouts  
Fig and Sundried panzanella tomato Salad  
French Bread  
Dessert: Homemade Crème Brule

**Wednesday 7/25**

Lemon Butter Tilapia  
Top Sirloin with Crispy Shallots,  
Scalloped Potatoes and Grilled Asparagus  
Caprese Salad, Cherry Tomatoes, tossed with Balsamic Vinaigrette Dressing  
Assorted Dinner Rolls and Butter  
Dessert: Napoleons

**Thursday 7/26**

Short ribs, shrimp tempura, with Sriracha sauce, chow mein  
Steamed rice, vegetables  
Asian noodle salad, Chinese salad with sesame dressing  
Hawaiian dinner rolls  
Dessert: Hawaiian Round Cake

**Friday 7/27**

Mushrooms and spinach stuffed flank steak  
Tomato basil penne pasta with Chicken  
Rosemary roasted red potatoes  
Sautéed glazed carrots  
Iceberg wedge salad with blue cheese dressings  
Texas Cheese toast  
Vegetable platter with Herb Dip  
Dessert: key lime white chocolate cheese cake

**Saturday 7/28**

Turkey with Cranberry Sauce  
And Pineapple Glazed Ham  
Mashed Potatoes  
Apple Herb cranberry Stuffing, Green Beans  
Mixed greens Salad, dried cranberries with cherry vinaigrette dressing  
Ciabatta Dinner Rolls and Butter  
Dessert: Fresh Baked Apple Pie and Pumpkin Pie with Whipped Cream

**Sunday 7/29**

Bacon Wrapped Medallion of Beef  
Orange Garlic Buttered Shrimp  
Rice with Corn, Mushrooms, and Vegetables  
Baby Carrots, Buffalo Mozzarella green Salad  
Sauté spinach garlic bread  
Dessert: Mini Pastries and Chocolate Dipped Strawberries

**Wednesday 8/1**

Grilled Chicken Sandwiches  
Macaroni and Cheese bar with all the trimmings  
Grilled vegetables, baked beans and homemade potato chips  
Dessert: Brownies and Lemon Bars

**Thursday 8/2**

Tri-tip with a demi-glaze mushroom sauce  
Blackened sea bass  
Try color roasted finger links potatoes, stir fry broccolini  
Spring mix salad with raspberry vinaigrette dressings  
Dessert: Bananas Foster

**Friday 8/3**

Eggplant chicken parmesan on a bed off linguini  
Stuffed Pork Roast  
red potatoes, sauté zucchini and yellow squash,  
Caesar salad  
Parmesan garlic bread sticks  
Dessert: tiramisu cake

**Saturday 8/4**

Rib eye steaks  
Chicken with roasted shallots sauce, potatoes and baby vegetables  
Crisp romaine lettuce tossed with gorgonzola cheese, artichoke hearts,  
Citrus dressing  
Dinner rolls and butter  
Dessert: crème Brule cheese cake

**Sunday 8/5**

Halibut with cherry tomatoes and butternut squash  
Teriyaki breaded Pork Chops  
Spinach, Baby potatoes  
Greek salad with assorted dressings  
Focaccia bread  
Dessert: bananas fosters

**Wednesday 8/8**

Mushrooms and spinach stuffed flank steak  
Tomato basil penne pasta with Chicken  
Rosemary roasted red potatoes  
Sautéed glazed carrots  
Iceberg wedge salad with blue cheese dressings  
Texas Cheese toast  
Vegetable platter with Herb Dip  
Dessert: key lime white chocolate cheese cake

**Thursday 8/9**

Fried chicken with gravy  
Pork chops with mushrooms sauce  
Mashed potatoes and Vegetable tray with a Herb Dip  
Corn, coleslaw  
Green salad with assorted dressings  
Biscuits and butter  
Dessert: assorted cupcakes

**Friday 8/10**

Beef kabobs and chicken kabobs, Caribbean confetti rice.  
Roasted cauliflower, Mexican style corn on the cob with cotija cheese and mayonnaise  
Apple cranberry walnut salad with dressings  
Dinner rolls and butter  
Dessert: lemon bars and raspberry bars

**Saturday 8/11**

Sliced Tri Tips with Demi-Glaze mushroom Sauce  
Sun Dried Tomato Marinated Shrimp Skewers  
Potato wedges, vegetables  
Roasted beet salad  
Dinner rolls and butter  
Dessert: Apple Tarts with Ice Cream

**Sunday 8/12**

Pasta Bar  
Green Beans and a Mixed Greens salad  
Spaghetti, Penne Pasta, Tri Colored Tortellini, and Fettuccine  
Chicken Breast, Meat Balls, and Shrimp  
Marinara Sauce, Alfredo Sauce, Pesto Cream Sauce, Meat Sauce and Garlic Bread  
Dessert: chocolate Oreo cake