



Fifth Annual Summer Internship Course

Cleveland Clinic Center for Reproductive Medicine

July 27th, 2012

Dinner Menu

Appetizers

Collage of International and Domestic Cheeses garnished with Fresh and Dried Fruits, Nuts, Lavosh, French Baguette and Assorted Water Crackers

Fresh Vegetable Crudité with Celery, Carrot, Broccoli, Mushroom, Cauliflower and Cucumber served with Onion and Ranch Dressings

Mediterranean Montage Composed of Baba Ghanoush, Hummus, Pita Bread, Green and Kalamata Olives, Grilled Vegetables, Feta Cheese, Toasted Pine Nuts and 18-Year-Old Balsamic Vinegar

Coconut Shrimp, Raspberry and Walnut Sauce

Desserts

Traditional Cheesecake Wedge with Fresh Raspberries, Blackberries, Blueberries, and Raspberry Coulis

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas

Small Fresh Fruit Platter with Mellon, Pineapple, Strawberries, Grapes, Kiwi and Mango

Entrées

(Served with Roasted Pepper Soup, Faro Salad with Tomato, Green Beans, and Olives and Assorted Breads and Butter)

Beef Strip-loin with Red Wine Sauce and Cipollini Onions

Rosemary and Garlic Roasted Chicken

Pan-Seared Lake Erie Walleye with Sun-dried Tomato Compote

Eggplant Parmesan, Marinara Sauce and Basil

Traditional Potato Mash

Assorted Baby Vegetables

Beverages

Assorted Soft Drinks

Bottled Water

Brancott, Sauvignon Blanc

Beringer, White Zinfandel

Jacob's Creek Reserve, Shiraz

Chateau St. Michelle, Riesling

Trincherro, Merlot

