

# GRADUATION BUFFET

CADET DINING HALL



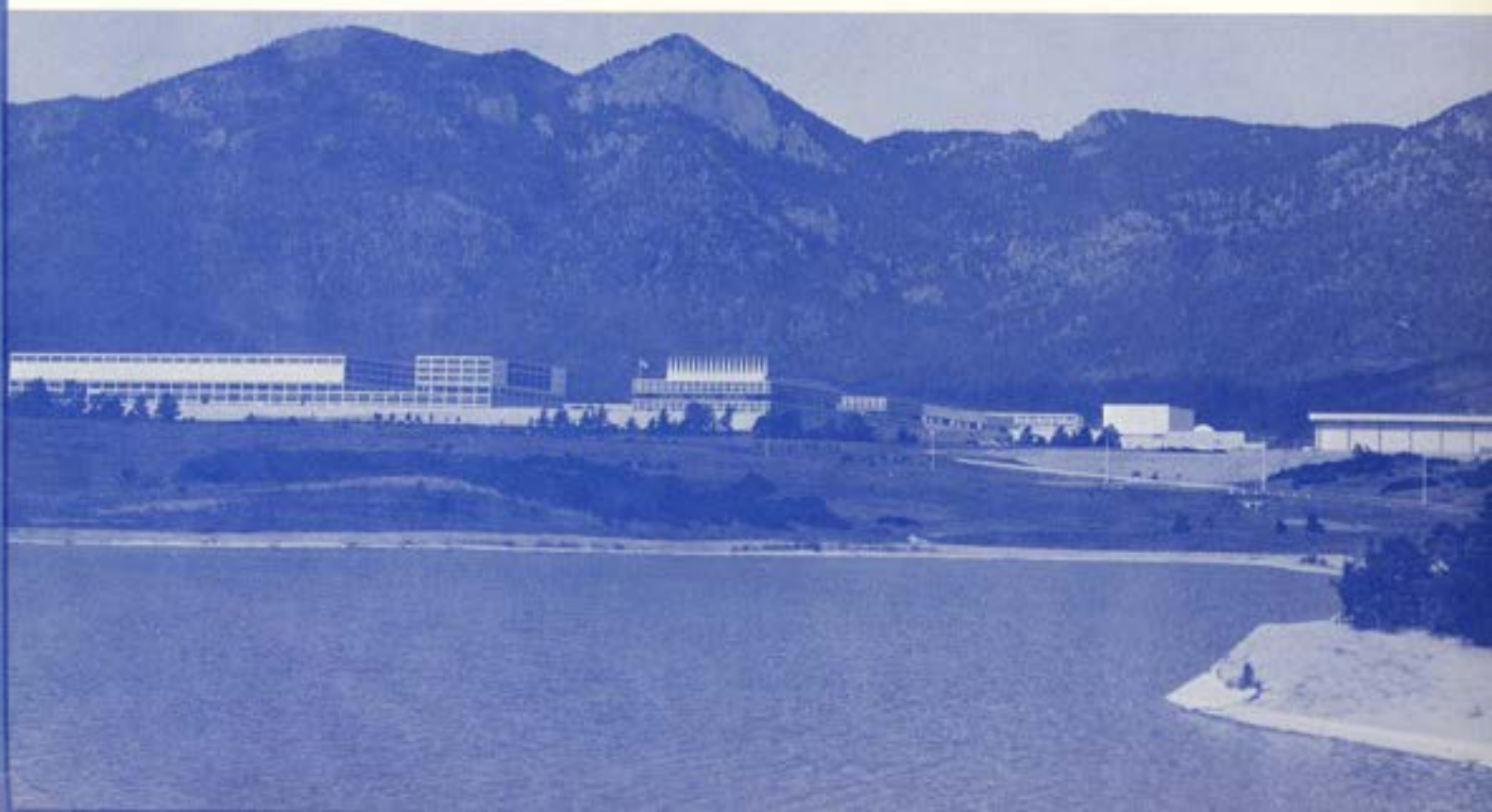
# 1973 GRADUATION BUFFET

The Graduation Buffet for the Class of 1973 has been planned and executed for your enjoyment by the staff of the Cadet Dining Hall.

Few graduating classes have been afforded the opportunity to begin their Air Force careers in an atmosphere of peace. We have attempted to reflect that tone in the numerous ice carvings and cake displays which complement the center display area and the 16 beautifully adorned buffet lines. Planning for this year's Graduation Buffet began during the month of January; the construction of the ice carvings you see actually began in February.

Our combined efforts have been directed and dedicated to providing you a tasteful and eye-appealing function which we hope will be long remembered. We wish you the greatest success in all your future endeavors.

The Staff of Mitchell Hall



# MENU

## FILET DE BOEUF ROTI SAUCE HOTELIERE

The Most Excellent Tender Loin of Beef Roasted to Perfection and Accompanied by a Delicate Sauce Prepared from the Juices of the Beef

## LE BLANC DE POULET À LA BERCY

Boneless Breasts of Spring Chicken Butter Broiled to a Golden Brown and Laced with a Light Wine Sauce

## LANGOUSTE À LA NEWBURG

Choice Pieces of African Rock Lobster Tail, Sauteed in Butter and Served in Light Cream Sauce with Dry Sherry and Presto!  
The Classical Lobster Newburg

## LE RIZ À L'INDIENNE

Long Grain Rice Combined with Fresh Dairy Butter, Seasoning, Herbs and Poultry Stock Boiled to a Light and Fluffy Delicacy

## LA MACÉDOINE DE LÉGUMES

A Combination of Tender Cooked Mixed Vegetables with Sauteed Mushrooms, Onions, Celery and Flavored with Clarified Butter

## L' ASSIETTE FROIDE GARNIE

An Eye Appealing Array of Popular Cold Meats to Complement the Lavish Assortment of Items Offered on Our Buffet Line

Smoked Turkey Breasts                      Bar B.Q. Pork  
Kosher Pastrami                                Hickory Smoked Ham  
Marinated Asparagus Tips Rolled in Ham

## PLATEAU DE FROMAGES INTERNATIONAL

An Assortment of Cheeses, both Foreign and Domestic, to Tickle the Taste Buds of the Most Ardent Cheese Lover

## SALADE DE POMMES DE TERRE À LA MITCHELL

A Delightful Potato Salad from a Recipe Perfected in Mitchell Hall

## TRANCHES DE TOMATES

Carefully Selected Vine Ripened Beef Steak Tomatoes



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### HORS D'OEUVRE VARIE

A Combination of Olives, Pickles and Fresh Crisp Vegetables  
To Offer a Selection to the Individual's Preference

### PIÈCE MONTÉE

A mixture of Fruit and Jello Molded and Decorated  
To Tempt the Palate of the Calorie Conscious

### SALADE DE FRUITS À LA CALIFORNIENNE

Bringing You the Fruits of a Warmer Climate Perhaps Suggesting  
Another Ray of Sunshine to a Most Delectable Salad

### PLATEAU DE FRUITS DE MER

Presenting Treasures From the Sea Offering You a Selection of  
Gourmet Delights from the Vaults of King Neptune.  
Feast then on these Morsels

Marinated Octopus	Smoked Oysters
Smoked Clams	Anchovy Filets
Smoked Red King Salmon	Marinated Herring
Red and Black Imported Caviar	

### LE CREVETTES FRAÎCHES DU GOLFE

A variety of Sculptured Ice to Capture the Imagination of All  
and Provide a Cool Waiting Place for these Delicious  
Cocktail Shrimp

### PETITS PAINS AU BEURRE

Fresh Hot Cloverleaf Rolls from Our Ovens  
Served with Fresh Dairy Butter

### PETITE PATISSERIES

Select Tiny Pastries Delicately Prepared by Our Own  
Pastry Staff

### CAFÉ NOIR

A Blend of Roasted Mountain Grown Coffee Beans  
Prepared Western Style

### PUNCH GLACÉ AUX FRUITS

A Delightful Blend of Fruit Juices Designed to Present an Exquisite  
Flavor in a Dinner Beverage

### PASTILLES DE MENTHE

A Variety of After Dinner Mints to Culminate an Evening of Culinary  
Excellence as Presented by the Mitchell Hall Staff

Bon Appetit

Bon Voyage

