

*Brown  
Faculty  
Club*

**Club n' Community**  
**Bear Dinner Celebration!**

*Brown  
Faculty  
Club*

**Friday, May 26**  
**5:00 – 8:30 PM**

**This scrumptious dinner buffet will feature:**

*Gourmet Imported & Domestic Cheese Display  
with Assorted Crackers, Water Crackers & Gourmet Nuts  
Seasonal Vegetable Crudités, with Creamy Ranch Dip, Hummus,  
Tabbouleh & Assorted Olives*

*Artisan Bread & Hearty Rolls  
Whipped Farmer's Butter, Extra Virgin Olive Oil  
Wild Field Greens Salad with Julienne of Spring Vegetables  
Light Raspberry Dijon Dressing ~ Balsamic Vinaigrette  
Toasted Couscous Salad  
with Crunchy Spring Vegetables & Maple Vinaigrette Dressing*

*Chef Carved Espresso Rubbed Prime Rib of Beef with Au Jus,  
Creamy Horseradish Sauce, Whole Grain Mustard & Whole Cranberry Sauce  
Pan Seared Salmon with Lemon & Basil Chiffonade  
Chicken Breasts Sautéed with Artichokes, Sundried Tomatoes, Mushrooms & Olive Oil  
Rotini with Peas, Asparagus, Chickpeas, Parsley & Grape Tomatoes  
with Grated Parmesan Cheese  
Green Beans Almandine ~ Sautéed Spring Vegetable Medley with Herb Butter  
Glazed Mini Carrots with Shallot Butter ~ Mashed Yukon Gold Potatoes  
Wild & Long Grain Rice with Colorful Peppers*

**Served:**

*Starbucks Coffee and Tazo Tea service  
Strawberry Shortcake, Chocolate Chambord Cake or Club's own Derby Pie  
\*Included per table: Bottle of House Cabernet, Merlot, Chardonnay or White Zinfandel*

***\$45.95 per person***  
***(Beverage service, taxes and our services are additional.)***

***Please call 401-863-3023 to make your reservation today.***