

RCMC

“Ladies Night”

Starters:

Shrimp Ceviche with smoked corn and black bean relish garnished with cucumber pico de gallo served in avocado half

Salad:

A bed of mixed greens in an avocado ranch dressing severed with, tomatoes, bacon, cheese, avocado and homemade croutons.

Entrée:

Grilled beef tenderloin with herb butter or grilled chicken breast (should have them pre order if we could), roasted brussel sprouts and mashed potatoes with brown mushroom gravy

Dessert:

Sticky cake toffee cake served with a bourbon anglaise and candied walnuts

Beverages

- Wine – will get 1 bottle per person (\$10 a bottle \$500)
- Beer – 3 cases of beer
- “Creek Water” – *ranch water – have a Build your own station*

- **Staffing**
 - I will have 2 managers plating all the food
 - Need to get some neighborhood kids help serve and clean up (2/3 high school kids) would be great if they were old Rummel Creek Kids.
 - I think I can get 4/5 7th grade girls to come serve the party