

Melodie Cato's Retiring!

Come Join Us



*** Chef's Three Course Menu ***

Begins with Soup and Ends with Dessert

Soup: Onion

Fish: Ahi Tuna, Vegetables

Pasta: Penne, Tomato Base Sauce, Ground Beef

Stew: Beef with Roasted Potato

Dessert: Crema Catalan with Orange

OTHER MENU SELECTIONS *without the soup & dessert:*

Lamb Sandwich: Roasted Leg of Lamb with Eggplant Puree, Sweet Garlic, in Coca Bread* with Mixed Green Salad and Matchsticks Potatoes

Steak Sandwich: Grilled Ribeye, Caramelized Onions, Mustard, Mushrooms in Coca Bread* with Mixed Green Salad and Matchsticks Potatoes

Pork Sandwich: Braised Pork, with Pineapple in Coca Bread* with Mixed Green Salad and Matchsticks Potatoes

Chicken Salad: Roasted Chicken, Potato Sticks, Grilled Peppers, Tossed in Mixed Greens

Cod Fish Salad: Shredded Cod Fish, Celery, Potato, Onion, Olives on Mixed Green Salad

**Coca Bread=originated from the island of Mallorca off the coast of Barcelona. A grilled style pizza dough*

Beverages are not included



When:

Friday, January 9, 2009
12:00pm

Where:

Aioli Bodega Española
1800 L Street, Sacramento
(South East Corner of 18th and L
Streets; Street parking only)

Cost: *(includes lunch and gift;
beverages are not included)*

\$27.00 (Chef's menu)

\$25.00 (Other menu selections)

RSVP:

Please RSVP with Menu Selection
and payment by no later than noon,
Friday, January 2nd to Robin Borden

Email: Robin.Borden@dgs.ca.gov
Ph. (916) 375-4347

