

# *Sunday 50<sup>th</sup> Reunion Dinner*

Date: **Sunday, 3 October 2021**  
Location: **Dahlgren Hall, U.S. Naval Academy**  
Times: **1730 - Cocktail Party**  
**1900 - Served Dinner**  
**2200 - end**

Transportation: see Bus Schedule for details, at [1971.usnaclases.net](http://1971.usnaclases.net)

- 1700 - 1800 Bus surge from DoubleTree and Crowne Plaza Hotels to Dahlgren Hall.  
1730 - 2130 One Bus will run continuously between both hotels and Dahlgren Hall  
Drop-off & Pick-up point will be at seaward end of Dahlgren Hall.
- 2130 – 2215 Bus surge to return CM & Guests to both hotels

## **Menu:**

Note: Gluten Free Foods are available and will be labeled as such.

- **Cocktail Reception**
  - Cash Bar – Liquor, Beer, Wine, Soft Drinks
  - Butlered hors d'oeuvres
    - Coconut Shrimp, Spicy Mango Dipping Sauce
    - Vietnamese Style Spring Roll, Sweet Thai Chili Sauce
    - Chicken and Cheese Quesadilla
  - Stationary hors d'oeuvres
    - Imported and Domestic Cheeses
    - Fresh Fruit Display
- **Served Dinner**
  - Wine (one red and one white on each table)
  - Fresh Baked Rolls and Butter
  - Petite Mixed Green Salad
  - Choice of Entrée: (Note: Entrée choice is made during registration)
    - Steakhouse Flat Iron Steak** – 8 oz Dinner Portion
      - Wild Mushroom-Pearl Onion Ragout
      - Roasted Garlic Mashed Potatoes
      - Green Beans Amandine
    - Pan Seared Atlantic Salmon** – 7 oz Portion
      - Vanilla Bean-Saffron Sauce
      - Caramelized Onion Mashed Potatoes
      - Blue Lake Green Beans
      - Baby Carrots
    - Pasta Primavera** – Dinner Portion
      - Tri-Colored Cheese Tortellini
      - Grilled Vegetables
      - Herb Tomato Basil Sauce
  - Dessert – Ultimate Chocolate Cake
  - Beverages
    - Freshly Brewed Coffee and Hot Tea

## **Seating:**

We plan on seating everyone together by company for the dinner. However, since the tables are limited to 10, it may not be possible to seat everyone from the same company together at the same tables. We'll do our best to make that happen, but we need to use all of the space available for the dinner. We will be asking the company representatives to help us coordinate the seating for your company with the Dinner Subcommittee. In some limited cases, sister companies may need to share tables. Your patience and understanding are appreciated.

**Coordinator & Contact Info:** Walt Havenstein C (603) 320-0375, [whavenstein@gmail.com](mailto:whavenstein@gmail.com)