



STIR THINGS UP.

MARIN SERVICES FOR WOMEN CHARITY DINNER

FIRST COURSE

Spinach and Artichoke Cheese Fondue

Fontina and butterkäse cheeses, spinach, artichoke hearts and garlic.
Served with an assortment of breads, fruits and vegetables to dip.

SECOND COURSE

California Salad

A bed of mixed greens, roma tomatoes, walnuts and gorgonzola cheese,
with raspberry black walnut vinaigrette dressing.

THIRD COURSE

Marin Services for Women Petit Feast

Filet Mignon, Cajun Shrimp, Roasted Garlic Crusted Chicken,
Sun-dried Tomato Ravioli and Fresh Vegetables.

FOURTH COURSE

Dark Chocolate Raspberry Fondue

Dark chocolate with fresh raspberry puree.
Served with an assortment of fruits and cakes to dip.

\$45 per person

\$15 from each dinner will be donated to Marin Services for Women.

*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.