

40th Anniversary Dinner Menu

courtesy of Suckhorn Catering

Welcome DAM swimmers!

As Head Coach of the Davis Aquatic Masters, I am pleased to extend a warm welcome to everyone here tonight. This event is a tribute to the history of the club and also a testament to the legacy of the team. We are fortunate to have in that team outstanding volunteers such as Jamie Anderson and Jan Illkw who opened their home to us, the 40th organizing committee who spent months preparing this great event and, over the years, literally hundreds of others who have cemented our reputation as the best DAM team in America.

I am honored to be part of a tradition of greatness established by my predecessors and wish everyone here tonight a memorable and enjoyable evening.

Stuart Kahn

Passed Appetizers

Grilled Citrus Chicken Satays
served with a whole grain honey mustard or peanut sauce

Grilled Artichoke Bottoms
lemon chive creamed cheese with parmesan crust

Stationary Appetizers

Fresh Fruit Display
served with honey yogurt dip or marshmallow cream

Rock Shrimp Friche
served with crispy corn & flour tortilla chips

Buffet Dinner

Baby Spinach
with mandarin oranges, sweet red bell peppers, jicama & a tangy orange vinaigrette dressing

Char Roasted Tri Tip
accompanied by creamed horseradish

Grilled Mango Salsa Chicken:
boneless, skinless, breast of chicken in mango marinade grilled
& topped with a colorful mango salsa

Roasted Seasonal Vegetables

Coconut Rice

Sourdough Rounds
served with butter chips

Teed Tea