



P.O. Box 28538

Green Bay, WI 54304-8538

(847) 604-0356

email: igpsinfo@aol.com

www.ilgps.org

IGPS Dinner in New York City!

You're invited to join IGPS colleagues
for a night of "home away from home"...

Catch up with friends amid the hustle and bustle of the big city. Dine on Cuban Cuisine at Victor's Café, a New York City classic.

We have planned a delicious Family Style Menu

\$54 per person – *See menu below*

Feel free to invite a friend to join us!

When: Wednesday, March 7th, 2012 at 8:15pm

Where: Victor's Café

236 W 52nd Street # 1

New York, NY 10019-5822

(212) 586-7714

Please RSVP by **March 2st** to:

Email IGPSSocial@gmail.com

Paige (847) 732-6771

Elyssa (713) 628-5566

Includes everything below, served Family-Style
\$54 per person

~First Course~

Bartolito

Sweet plantain filled with roast Berkshire pork, olives and raisins over zesty black bean sauce and goat cheese

Yuquita Frita con Salsa de Cilantro

The original crispy cassava fingers with an aromatic coriander dip

~Second Course~

Camarones al ajillo

Shrimp in garlic sauce

Empanada de Yuca Rellena con Carne

Savory cassava turnover with minced skirt steak

Ensalada Mixta con Pera, Queso Manchego y Vinagreta Amontillado

Mixed greens, Asian pear, Manchego cheese, baby candy-cane beets and cherry tomatoes with amontillado sherry vinaigrette

~Third Course~

Ropa Vieja

Victor's house specialty—Shredded Black Angus skirt steak simmered in garlic, tomatoes, onions and peppers

Salmón Carnaval

Grilled Pacific Northwest salmon with green pepper, pineapple and Asian pear salsa over Cuban creamy corn polenta

Pollo Manigua 23

Bell & Evans organic chicken breast infused with a tangy citrus adobo topped with watercress, avocado, tomatoes and scallions

Lechón Asado al Estilo del Puerto Boniato con Moros y Cristianos

Roast suckling pig marinated in sour orange, olive oil, garlic and herbs. Hand-carved and served with yuca in garlic mojo

~Sides~

Arros Blanco, Frijoles, Maduros

White Rice, Black beans, Fried sweet plantains

~Dessert Course~

Arroz con Leche

Creamy rice pudding scented with cinnamon and vanilla bean

Guayabitas de Maria

Fresh-baked warm guava cobbler topped with a rich butter crumb topping. Served with Tahitian vanilla ice cream

Flan de Coco

Classic Cuban-style egg custard made with fresh grated coconut and coconut milk