


GRADUATION BUFFET

Cadet Dining Hall



1975



XVII

UNITED STATES AIR FORCE ACADEMY

1975 GRADUATION BUFFET

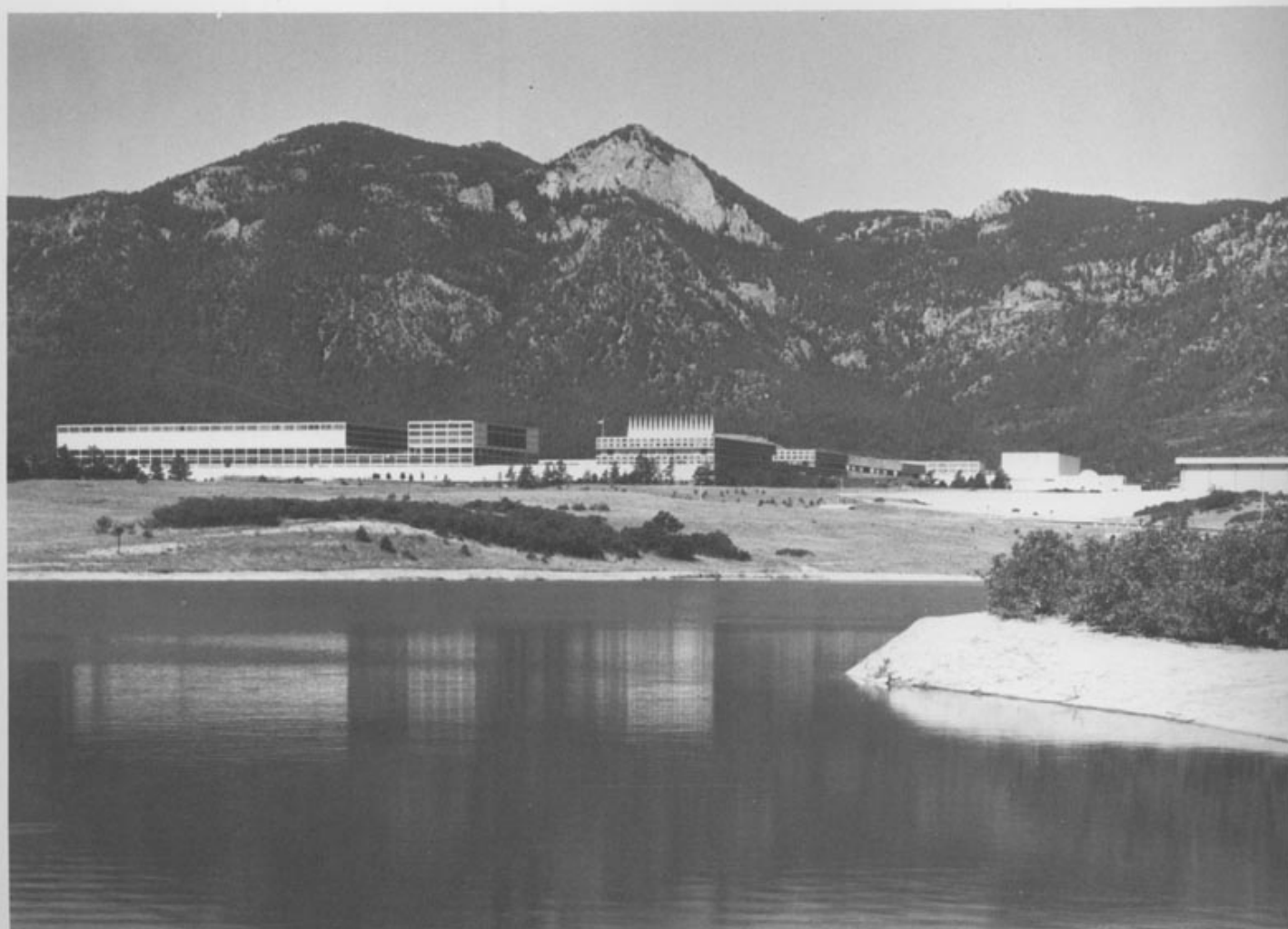
TO THE GRADUATING CLASS OF 1975:

It is with great pleasure that we welcome you, your parents, relatives, and friends on this most memorable occasion.

During your four years at the Air Force Academy we have endeavored to continually provide you with the finest meals and dining service possible. We hope that this meal, prepared and served in your honor, will be long and fondly remembered as the highlight of our association.

Congratulations and best wishes for happiness and success in your future careers.

The Staff of Mitchell Hall





MENU



ROAST LOIN OF BEEF HOTELIÈRE SAUCE

The Most Excellent Tender Loin of Beef Roasted to Perfection and
Accompanied by a Delicate Sauce Prepared from the Juices
of the Beef

COQ AU VIN

Boneless Breasts of Spring Chicken Butter Broiled to a
Golden Brown and Laced with a Light Wine Sauce

HUMMER "NEWBURGER" ART

Choice Pieces of African Rock Lobster Tail, Sauteed in Butter and
Served in Light Cream Sauce with Dry Sherri, thus
The Classical Lobster Newburg

ARROZ ARRARILLO

Long Grain Rice Combined with Chicken Stock, Safron, and Seasoning,
Simmered to a Light and Fluffy Delicacy

PISELLI VERDE ITALIANI

Tender Italian Cut Green Beans with Pimentos, and Onions Sauteed,
and Flavored with Clarified Dairy Butter

KALTER AUFSCHNITT

An Eye Appealing Array of Popular Cold Meats to Compliment the Lavish
Assortment of Items Offered on our Buffet Line

Smoked Turkey Breast

Bar B.Q. Pork

Kosher Pastrami

Danish Ham

Calabrese Salami



Marinated Asparagus Tips Rolled in Ham

Käse Platte

An Assortment of Cheeses, Both Foreign and Domestic, to Tickle
the Taste Buds of the Most Ardent Cheese Lover

SALADE DE POMMES DE TERRE À LA MITCHELL

A Delightful Potato Salad from a Recipe
Perfected in Mitchell Hall





HORS D'OEUVRE VARIE

A Combination of Olives, Pickles, Relishes, and Fresh Crisp Vegetables
to Offer a Selection to the Individual's Preference

PIÈCE MONTÉE

A Mixture of Fruit and Jello Molded and Decorated
to Tempt the Palate of the Calorie Conscious

SALADE DE FRUITS À LA CALIFORNIENNE

Bringing You the Fruits of a Warmer Climate. Perhaps Suggesting
a Ray of Sunshine to a Most Delectable Salad

PLATEAU DE FRUITS DE MER

Presenting Treasures from the Sea Offering You a Selection
of Gourmet Delights from the Vaults of King Neptune
Marinated Octopus Smoked Oysters
Smoked Clams Anchovy Filets
Smoked Red King Salmon Marinated Herring
Red and Black Imported Caviar

ADORNO DE CAMARONES

Tiny Cocktail Shrimp Resting in a Cool and Fascinating
Display of Sculptured Ice

PETITS PAINS AU BEURRE

Fresh Hot Cloverleaf Rolls from Our Ovens
Served with Fresh Dairy Butter

PETITE PATISSERIES

Select Tiny Pastries Delicately Prepared
by Our Own Pastry Staff

CAFÉ NOIR

A Blend of Roasted Mountain Grown Coffee Beans

PUNCH GLACÉ AUX FRUITS

A Delightful Blend of Fruit Juices Designed to Present
and Exquisite Flavor in a Dinner Beverage

PASTILLES DE MENTHE

A Variety of After Dinner Mints to Culminate an Evening of Culinary
Excellence as Presented by the Mitchell Hall Staff

