Hello Coaches,

The Greensboro Aquatic Center will be providing the opportunity of team meals (Dinner) again this year at YMCA Short Course Nationals. We will be offering team meals Tuesday, April 4th – Friday, April 7th.Below are some examples of what the dinner options may be. Please note that this is not the final menu the Catering Manager Courtney Glass will go over final menu.

Italian Menu

- Caesar Salad –garlic croutons, Caesar dressing, parmesan
- Meatballs house made marinara sauce
- Pesto Pasta –pesto cream sauce
- Green Beans sauteed tomatoes & garlic
- Cannoli

Southwest Menu

- Black Bean Corn Salad roasted corn, beans, lime vinaigrette
- Grilled Chicken citrus marinated
- Mexican Rice peas, carrots, stewed tomatoes
- Grilled Vegetables seasonal vegetables
- Assorted sweet treats

BBQ Menu

- Potato Salad
- Corn Bread house made cornbread
- Barbeque Chicken house made Barbeque Sauce
- Macaroni & Cheese 3 cheese mac & cheese, toasted breadcrumbs
- Apple pie

Asian Menu

- Asian Cobb Salad tomatoes, mandarin oranges
- Cold Noodles scallions, bell peppers, peanut dressing
- Sweet & Sour Pork pork loin, peppers, onions
- Fried Rice mixed vegetables
- Carrot Cake

American Menu

- Wedge Salad blue cheese, bacon, tomatoes
- Braised Short Ribs –potatoes, carrots, pan gravy
- Roasted Potatoes fresh herbs, sea salt
- Grilled Vegetables seasonal vegetables
- Brownies and Cookies

Mediterranean Menu

- Greek Salad feta cheese, olives, onions, tomatoes
- Braised lamb- zaatar, parsley
- Quinoa salad- roasted vegetables, shallot vinaigrette
- Grilled zucchini and squash- harissa oil, dill
- Warm pita, tzatziki sauce, cucumber relish

If you would like to participate in this opportunity please contact Courtney Glass with Oak View Group Catering, she will be able to set up any special requests.

Courtney Glass Courtney.Glass@oakviewgroup. com 336-574-4057

The order deadline will be Wednesday, March 22nd we look forward to hearing from you and wish you the best of luck!