

RELEASE IN FULL

**From:** Marshall, Capricia P <MarshallCP@state.gov>  
**Sent:** Monday, August 30, 2010 11:48 AM  
**To:** H; Abedin, Huma  
**Subject:** Dinner on wednesday night

**Below is the menu for Dinner at the WH – asked them to make the canapés more hearty if there will be waiting time between the press portion and dinner and the lamb option seems the best. As well, for the items on the table – I suggested that they are more individualized in front of each person’s plate.**

**The breaking of the fast and prayer will occur individually in the hold of each delegation as opposed to the State Dining Room together. This is to take place just after the press conference and before the dinner. Between 7:35 and 7:50pm**

**Please let me know if I can convey any suggestions.**

### **Working Dinner**

#### **Passed Canapes (Please Choose)**

- Vegetable Somosas with Mint Dip
- Eggplant Roulade with Oven Roasted Tomatoes and Rosemary Oil
- Crispy Lavash with Chickpea Puree and Grilled Summer Squashes
- Tabbouleh Salad on Saffron Potatoes

#### **“Snack Foods” On The Table**

**Assorted Dried Fruits, Spiced Nuts, Olives, Flatbreads**

#### **First Course (Large Portion and Could Be Preset)**

**Hearts of Romaine with Chicory, Mache and Balsamico  
 Crushed Olives, Pequillo Peppers and Marinated Cucumbers**

#### **Main Course (Please Choose)**

**\_\_\_ Pistachio Crusted Lamb Chops, Crisped Rockfish with Vegetable Pistou  
Rice Pilaf and Lemon Parsley Sauce**

**\_\_\_\_\_ Thyme Roasted Organic Chicken, Grilled Salmon with Three Bean Almondine  
Anna Potatoes, Wild Mushroom**