

Menu

Friday Oct 4, 2019 USLTC Annual Dinner

Menu

Open Bar 6 PM
Dinner Served at 7PM

Menu

Seasonal Fresh Fruit Cup and
Fresh Mixed Field Greens Salad with mushrooms, cu-
cumber, carrots, yellow and red peppers

Choice of entrée:

- A . Chicken Marsala w/Sautéed Mushrooms & Marsala Wine
- B. Filet Mignon Tips in Burgandy Wine sauce over Dutch Noodles
- C. Vegetarian Lasagna

*All dishes served with Potatoes & Vegetable De Jour
Includes: Coffee, Tea, Ice Tea and Rolls & butter
Desert: Carrot Cake*

Cash bar available.

To order dinner, please complete and submit the follow-
ing form:

Don't forget the Silent Auction at the dinner. This is a
major fundraiser for the club. Please think about items
you can bring along for a donation.

***It's important to plan on attending this dinner.
Our club is committed to filling quotas to reserve these private
rooms.
Your dedication and attendance is appreciated.***

To order dinner, please complete and submit the following form:

USLTC 2019 DINNER RESERVATION FORM

Name: _____

Address: _____

City/State/Zip _____

Entrée choice & Qty: (Indicate the appropriate letter) _____

Cost per entrée including tax and tip - \$35.00 All Dinners Must be PrePaid.

Make check payable to USLTC, INC. OR

You can also pay by Pay Pal (note the Friends and Family) and indicate, Chicken, Beef or Lasagna
treasurer@USLTC.org

Mail TO: Renee McMillian, 17729 Eidelweiss Street NW, Andover, MN 55304.
<renee.e.mcmillan@gmail.com>

Reservation deadline: MONDAY, SEPTEMBER 23, 2019