

Saturday
October 18th

Awards Banquet

\$ 45.00 per person

Entree Selections

Filet Mignon Oscar: Filet mignon topped with a crispy crab cake and a béarnaise sauce

Grilled Swordfish: Seasoned grilled swordfish topped with a Papaya Salsa which is a blend of pineapple, papaya, cilantro, red peppers and fresh lime juice

Pasta Pomodoro: Penne pasta sautéed with fresh asparagus, mushrooms, garlic and basil

Entrees Include:

Organic greens salad topped with gorgonzola cheese, caramelized walnuts and dried cranberries tossed with a Balsamic Vinaigrette
Garlic layered potatoes, grilled asparagus and woodland mushroom melody, and fresh baked artisan style rolls

Complimentary Dessert

Hazelnut Croquant: Gianduja infused chocolate mousse wrapped in white chocolate with a crunchy chocolate half-moon topping

Beverage Selections with dinner includes Coffee and Market Coolers

A full service bar is available in the dining room for alcoholic beverage purchases

NAME: _____

NAME: _____

Number of Meals: _____ Amount Due: _____

MAKE CHECKS PAYABLE TO: **SSCA-08 SPECIALTY**

MAIL FORM TO: Liz Mohrenweiser
13389 Morrow Lane SW
Turner, OR 97392-9377

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