

Southern Regional Banquet Reservation Form

June 11, 2016



Menu

BEEF – Marinated Beef Tenderloin, Ruby Port Wine Demi-glace sauce – \$60

CHICKEN – Grilled Korean BBQ Glazed Chicken Breast – \$50

VEGETARIAN – Vegetarian Harvest Pyramid...Medley of Seasoned Vegetables Including Carrots, Zucchini, Potatoes, Onions and Peas Wrapped In a Flour Tortilla Pyramid – \$50

all meals come with:

Salad: Arcadian Harvest Salad with Sun Dried Cranberries, Grape Tomatoes, Goat Cheese Crumbles with Creamy Ranch and Raspberry Vinaigrette Dressings

and are served with:

Buttermilk Mashed Potatoes, Seasoned Haricot Verts, Red Pepper Strips, Artisan Bakery Rolls and Butter, Iced Tea, Iced Water, and Coffee Service

and dessert!

New York Style Cheesecake with Fresh Berries and Fresh Whipped Cream

Tables are for ten (10) people.

Incomplete table reservations (less than 10) are subject to consolidation as necessary, prior to seating. Please forward completed form, along with full payment to CFA Southern Region, to Elaine Fry, 2952 Elk Meadows Dr, SE, Brownsboro, AL 35741. Email: jelainefry@gmail.com
Deadline for reservations: May 30th.

Table reserved under the name of: _____

Dinner selection

Guest Name

Total amount enclosed: _____