

# Annual Conference Dutch Treat Dinner RSVP

Friday, April 23<sup>rd</sup> at 6:30 P.M.

Fax RSVP to (512) 334-5514 by Friday, April 16<sup>th</sup>



**Dinner 1** – Summit Restaurant at the Broadmoor, across from the Main Building – Reserve space for \_\_\_\_\_ person(s)

*Appetizer*

Shrimp Wrapped in Applewood Smoked Bacon with Caramelized Apples, Chardonnay Reduction

*Entrée Selections (select one)*

Herb Roasted Chicken with Brown Butter Spinach, Mashed Potatoes and Natural Jus

Pan Roasted Pacific Halibut with Potato Crusted, Creamy Leeks, Port Wine Sauce

*Dessert*

Bitter Sweet Chocolate Dome with Mocha Panacotta, Hazelnut Dacquoise and Mascarpone Sauce

*Beverages*

Tea, Sodas, Coffee; Cash bar

Per person price: **\$89 US** (tax and gratuity included)

Maximum: 22 guests

**Dinner 2** – Broadmoor Golf Club, adjacent to the South Building – Reserve space for \_\_\_\_\_ person(s)

*Appetizer*

New England Clam Chowder, Herbed Croutons

*Entrée Selections (select one)*

Guajillo Marinated Hanger Steak, Kona Coffee Demi Glace, Smoked Yukon Potatoes, Succotash

Grilled Medallions of Pork Tenderloin, Green Apple Lyonnaise Sauce, Spaetzle, Baby Spinach Leaves

Rocky Mountain Red Trout Veronique, Fondant Fingerling Potatoes, Grapes, Carmelized Walnut Salad

*Dessert*

Blueberry Cobbler, Anise Shortbread, Vanilla Ice Cream

*Beverages*

Tea, Sodas, Coffee; Cash bar

Per person price: **\$89 US** (tax and gratuity included)

Maximum: 20 guests

**Dinner 3** – MacKenzie's Chop House, 128 South Tejon Street, Colorado Springs – Reserve space for \_\_\_\_\_ person(s)

*Appetizers*

Beefsteak Tomatoes and Fresh Mozzarella

Medley of Cheeses with Garlic and Olive Oil Crostini

Smoked Atlantic Salmon Fillets with Herbed Cream Cheese, Garlic and Olive Oil Crostini

*Entrée Selections (select one)*

Twelve-ounce Slow-Roasted Prime Rib

Four-bone Rack of Lamb

Eight-ounce Trimmed Cut New York Strip

Oven-broiled Fresh Atlantic Salmon

Eight-ounce Oven-roasted Peppered Pork Loin

*All entrees served with House Salad, White Cheddar Mashed Potatoes and Seasonal Vegetables*

*Desserts (select one)*

Chocolate Mousse Layer Cake

Tiramisu

New York Cheesecake

*Beverages*

Tea, Sodas, Coffee; Cash bar

Per person price: **\$58 US** (tax and gratuity included)

Maximum: 17 guests

Transportation is **NOT** included – The average cab fare is \$16 each way.

Name(s) \_\_\_\_\_ Cell Phone \_\_\_\_\_

*No pre-payment is needed; you will receive a separate check from the restaurant the night of the dinner.*