

# **BANQUET INFORMATION AND RESERVATIONS**

## **2017 Awards Banquet Choices**

### **Breast of Capon**

Double Breast of Roasted Chicken Stuffed with Pesto Orzo Pasta  
Saffron Cream Sauce with Sour Cream, Lime Juice and Chives

### **Steak Au Poivre**

Seared 10oz New York Steak Coated with a Crushed Peppercorn Crust  
Brandy Reduction

### **Vegetarian**

### **Menus include:**

Assorted Dinner Rolls & Butter,

Choice of Mixed Greens Salad or Caesar Salad,

Seasonal Vegetables,

Rice or Potatoes

Fresh Brewed Caffeinated & Decaffeinated Seattle's Best Gourmet Coffee

Assorted Herbal Iced Teas

### **Dessert:**

'surprise dessert'

SW REGIONAL AWARDS DINNER: **\$45.00** *per person*

STK \_\_\_\_\_ CKN \_\_\_\_\_ VEG \_\_\_\_\_ 45.00/ea = \_\_\_\_\_

Names: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Phone#: \_\_\_\_\_

Email: \_\_\_\_\_

Seating request: \_\_\_\_\_

*Please note – we will accommodate your seating as space allows (We cannot guarantee seating)*

Please download the form and fill out. Email complete information to Sandy Hale at  
[sandy@halestone.us](mailto:sandy@halestone.us)