**Trillium Miata Club – 2017 Vermont Tour – Sunday Dinner Order Form**

**Re: Sunday Dinner – May 21th, 2017.**

Our Sunday dinner is our traditional gathering at the end of the Tour, and is a **compulsory event** – **ALL TOUR MEMBERS MUST ATTEND**. The menu for the Sunday dinner will the same as last year – see below. The cost of this dinner will be added to your hotel bill. The menu for the dinner is below – and **you need to choose one item per person of courses 2 and 3**.

**Please complete all information with the shaded boxes and return it to me ASAP. Thank you. (NOTE: Fill out one form per person)**

**Person:**

**7:00pm Stowehof Dining Room - 4 Course Dinner**

Appetizers: **Baked Brie** with a Raspberry Balsamic Reduction, Crushed Walnuts

**Choose 1 Salad**

(Check one)

1. \_\_\_\_
2. \_\_\_\_

**Choose 1 Entrée**

(Check one)

1. \_\_\_\_
2. \_\_\_\_
3. \_\_\_\_
4. \_\_\_\_
5. \_\_\_\_

Salad: a) **Caesar Salad** Tossed with Classic Caesar Dressing, Croutons, and

Asiago Cheese

b) **House Salad** with no garlic dressing on the side (Dietary choice)

Entrées: a) **Chicken Marsala**, Sautéed and Served in a Sweet Marsala and

Mushroom Cream Sauce, served with Fingerling Potatoes and

Chefs Vegetables

b) **Shrimp Scampi** Sautéed with Garlic, Parsley, Lemon, and Butter.

Served over Linguini Pasta with Chefs Vegetables.

c) **Grilled New York Steak Medium Rare** Served with a

Green Peppercorn Cream Sauce Served with Garlic Mashed Potatoes

and Chef’s Vegetables

d) **Grilled New York Steak Medium Well** Served with a

Green Peppercorn Cream Sauce Served with Garlic Mashed Potatoes

and Chef’s Vegetables

e) **Mushroom Ravioli** w Madeira Cream Sauce and Vegetables

(Vegetarian choice)

Dessert Course: **Mini Dessert Bar**

**NOTE : PLEASE INDICATE HERE ˅ IF YOU HAVE ANY SPECIAL DIETARY NEEDS OR FOOD ALLEGIES:**

**Complete Now & Return ASAP to** [mazda.liaison@trilliummiata.ca](mailto:mazda.liaison@trilliummiata.ca) **!!!!!!**