



# Fellowship

## Banquet 2010

March 13, 2010 at 6:00pm

### Menu Order Form

(Choose one Entree, Salad, and Dessert per person)

#### Plated Entree

**Roast Salmon en Croute**  
Stuffed with spinach, shallots, and pimento and topped with a green peppercorn, rum and vanilla sauce, served with Chef's choice of side and seasonal vegetables  
**Qty:** \_\_\_\_\_

**Almond Crusted Chicken Breast**  
Crushed almonds create a delicious and delicate crust, baked and topped with brown butter sauce, served with chef's choice of side and seasonal vegetables  
**Qty:** \_\_\_\_\_

**Spicy Potato & Nut Terrine**  
Potatoes, pecans, mushrooms, herbs, tomato, onion, cumin, and coriander molded into a loaf and baked, topped with roasted tomato sauce and served with Chef's choice of side and seasonal vegetables  
**Qty:** \_\_\_\_\_

**Filet Mignon**  
Grilled 8 oz. tenderloin steak with brandy and green peppercorn demi sauce, served with Chef's choice of side and seasonal vegetables  
**Qty:** \_\_\_\_\_

#### Salads

Tossed Salad **Qty:** \_\_\_\_\_  
 Caesar Salad **Qty:** \_\_\_\_\_

#### Desserts

Cheesecake with strawberry sauce **Qty:** \_\_\_\_\_  
 Chocolate Fudge Cake **Qty:** \_\_\_\_\_

#### Childrens Menu:

**(Ages 2-12 only)**  
Chicken Tenders  
French Fries, and  
Chocolate Ice Cream Cup  
**Qty:** \_\_\_\_\_

Name of Party \_\_\_\_\_

How many in Party \_\_\_\_\_ x \$40.00      Total Amount: \_\_\_\_\_

How many Children \_\_\_\_\_ x \$10.00      Total Amount: \_\_\_\_\_

**Grand Total:** \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_