2010 Northern California Specialty Show
Dinner Plans

Thursday Afternoon - *There will be a wine and cheese reception right after Conformation in the Hospitality Room. Please join us!*

Friday Night Dinner- ***Taco Bar****: Grilled marinated chicken, accompanied with onions, salsa, tomatoes, lettuce, cheese, sour cream guacamole, rice and beans served with warm taco shells (assorted hard and soft shells), chef's choice desert, water service, iced tea, and coffee service*.

Saturday Auction Dinner –
All dinner choices are served with tossed green salad, seasonal vegetables, and chef's choice Dessert. Fresh brewed coffee, decaf, hot or iced tea, artisan bread and butter.

Hazelnut Crusted Halibut
Filled with rich lobster stuffing and roasted, served with orange Frangelico butter sauce.
Pesto Stuffed Turkey Breast
Basted with natural sauce and served on apple almond dressing.
A Medley of Roasted Vegetables in Pastry
With feta cheese and roasted tomato and bell pepper sauce

Reservation Form
Deadline Friday April 10th

Name(s)

Phone Number

Friday Night Taco Dinner	_____ @ $28.00 per person……$ _____
Saturday Night Auction Dinner	
Hazelnut Crusted Halibut	_____ @ $30.00 per person……$ _____
Pesto Stuffed Turkey Breast	_____ @ $30.00 per person……$ _____
A Medley of Roasted Vegetables in Pastry	_____ @ $30.00 per person……$ _____
	Total Enclosed $ _____

(Make checks payable to SBCPC)

Mail Reservation Form with payment to:

Mirja Muncy
PO Box 1512
Sonoma, CA 95476

Reservation deadline **April 14, 2010**. // Questions, contact Lydia Willett at (916)879-5513