### \*\*NOTE THE CHANGE OF VENUE\*\*



Mark & Margaret D'Angelo- Co-presidents Ed Hartmann - Vice president Peg Okraski - Secretary Bill Maine – Treasurer

The March, 2017 event will be held at

Perch Restaurant 1 King St. Marlboro, NY 12542 March 26, 2017 2:00 pm

Hosted by Linda Adam and Glenda Sohigian

Originally this dinner was to be at the Nick-L-Inn in Poughkeepsie, but due to the lack of cooperation on the part of the owner in securing a menu, Linda and Glenda have had to relocate the dinner.

DIRECTIONS: From Poughkeepsie, cross over the Mid-Hudson Bridge and bear right onto US-9W South. Travel for about 7 miles to the village of Marlboro. The restaurant is located on the right, behind the Key Bank.

# Dinner Menu

The dinner will be served with a selection of Sicilian Wines

## <u>Stuzzichini</u>

(served in the upstairs room's private bar)

Arancine with Toasted Pistachios (traditional "rice balls") Involtini di Pesce Spada (thinly sliced and stuffed swordfish "roulades")

### Appetizer:

Choice of one of the following

Orange, Fennel and Kalamata Olive Salad Roasted Artichokes with Lemon Sicilian Clams with Fennel Broth

#### Main:

Choice of one of the following

Sicilian Seafood Couscous,

or

Quail with Peas,

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Spaghetti alla Norma (vegetarian dish with eggplant, tomatoes, etc),

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Involtini di Manzo (beef roulades filled with bread crumbs, pine nuts, herbs)

### **Dessert**:

sampler of both

Traditional Cassata Cake (made with ricotta filling)
Blood Orange Olive Oil cake

## **RESERVATION FORM**

Member's Nam	ne(s)		
Telephone		_	
Guest's Names	5		
Please write th	e person's name next	to their choice.	
Antipasti:	Salad;	Artichokes;	Clams
Entrée:	Seafood;	Quail;	Spaghetti
	Beef Roulades		
	\$70.00 per	person for members	
	\$60.00 per	person for non wine dr	inking members
	\$80.00 per	person for guests	
	\$70.00 per	person for non wine dr	inkina auests