



We're Better As A Team

Grand Chapter OES of Utah
October 11-13, 2018

Name _____ Phone _____

Address _____

Title _____ Jurisdiction _____ Chapter and # _____

Thursday, October 11, 2018, 12:00 noon – **“Batter Up”** Business Casual

Grand Representatives Luncheon Host: Utah Grand Representatives Club—Banquet Room

Caesar Salad, Petite Chicken Salad Croissant Sandwich and Tomato Florentine Soup

NY Style Cheese cake over Coulis

Coffee and iced Tea

_____ @**\$20.00 per person** _____

Friday, October 12, 2018, 12:00 noon – **“Snoopy and Friends”** – Business Casual

Distinguished Guests Luncheon hosted by Miriam Chapter # 14 – Banquet Room

Cooked Red Peppers stuffed with Seasoned Ground Beef, White Basmati Rice and Small Cut Vegetables, Topped with Seasoned Sauce and Grated Parmesan

Peach Strudel or Cherry Strudel each with Piped Whipped Cream and Berry Garnish

Coffe and Iced Tea

_____ @**\$20.00 per person** _____

Friday, October 12, 2018, 12:00 noon – **“Buy Me some Peanuts and Crackerjacks”** – Business Casual

Grand Lecturer’s Luncheon hosted by Kathleen Farnsworth – Small Dining Room

Cooked Red Peppers stuffed with Seasoned Ground Beef, White Basmati Rice and Small Cut Vegetables, Topped with Seasoned Sauce and Grated Parmesan

Peach Strudel or Cherry Strudel each with Piped Whipped Cream and Berry Garnish

Coffe and Iced Tea

_____ @**\$20.00 per person** _____

Saturday, October 13, 2018, 12:00 noon – **“Take Me Out To The Ball Game”** – Business Casual

General Membership Luncheon hosted by Tooele Chapter #25 – Banquet Room

Spinach Salad with House Made Blueberry Croutons, Fresh Rolls, Fire grilled Asparagus Spears topped with Parmesan, Penne Pasta, Tossed in Herbs and Olive Oil Topped with Chicken Alfredo

Chocolate Layer Cake or Carrot Cake

Coffee and iced Tea

_____ @**\$20.00 per person** _____

Saturday, October 14, 2018, 12:00 noon – **“Runs, Hits, Errors – Keeping the Stats”** – Business Casual

Secretary & Treasurer Luncheon hosted by Secretary/Treasurer Club – Small Dining Room

Spinach Salad with House Made Blueberry Croutons, Fresh Rolls, Fire grilled Asparagus Spears topped with Parmesan, Penne Pasta, Tossed in Herbs and Olive Oil Topped with Chicken Alfredo

Chocolate Layer Cake or Carrot Cake

Coffee and iced Tea

_____ @**\$20.00 per person** _____

Total Enclosed \$ _____

Dietary Restrictions: 1) Diabetic _____ 2) Vegetarian _____ 3) Food Allergies _____

*Note: Deadline for Meal Reservations is **September 28, 2018**. **NO REFUNDS** will be given for cancelled meals after October 1, 2018*

Meals ordered after September 28, 2018 will be \$25.00.

Meals ordered October 11-13, 2018 will be \$30.00.

Send Completed form and check in **U.S. Funds Only**, made payable to:

**Grand Chapter, OES of Utah
Linda Rogers, PM, Chairman
3931 Skye Dr.
So .Jordan, Utah 84009**

Phone: 801-699-5842

email: lindasrogers@q.com