

RETIREMENT DINNER FOR FR. DAVID

Sunday, May 21 at 1812 Food & Spirits, 2590 E. Sand Road, Port Clinton

4:30 p.m. Reception with Appetizer, 5:30 p.m. Dinner

\$22.86 per person*

There are three entrée choices:

STEAK OSCAR Beef medallion grilled and topped with asparagus, crab meat, and béarnaise sauce, served with duchess potatoes.

1812 SALMON Fresh salmon grilled medium, topped with dried cranberry and hazelnut reduction, served on a bed of steamed wild rice.

CHICKEN FRANCHAISE Chicken breast pounded thin and lightly battered, sautéed in house shallot, lemon white wine sauce and served with 1812's famous garlic pasta Ali olio.

(Vegetarian entrée is available with your reservation.)

Dinners include tossed salad with the house poppy seed dressing on the side, fresh baked bread, non-alcoholic beverage, and dessert (brownie with ice cream, New York Style Cheesecake with raspberry sauce, or single layer carrot cake with cream cheese frosting, choice to be made at dinner).

**Dinner cost is \$18, plus tax and gratuity for total of \$22.86. You can run a tab for alcoholic beverages.*

To make reservations please fill out form below with names and entrée selections. Return form to Ron Royhab by Sunday May 14, OR call at 419-356-6426, or e-mail at ronroyhab@roadrunner.com. Absolute cut-off is May 16.

Please print name(s) and circle entrée choice next to name(s).

NAME _____ STEAK SALMON CHICKEN

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