

***Tillsonburg Horticultural Society
2017 Bruce & Grey County Tour***

PERSONAL PROFILE SHEET

Name: _____ **Roommate:** _____

Meal Choices: *(Please circle the entrée choice for each meal.)* **Gluten Free?** _____

<p><u>Day One:</u></p> <p><u>Lunch:</u> (Old Joe's Cabin)</p> <ol style="list-style-type: none"> 1. Root Veg Salad GF 2. ½ Chicken Cranberry & Swiss Sandwich served with fries 3. Open Face Beef Sandwich served with fries 4. Fish 'n' Chips (haddock) <p style="text-align: center;"><u>Dessert:</u></p> <ol style="list-style-type: none"> 1. Apple Crumble w whipped cream & caramel sauce 2. Ice Cream Sundae w raspberry coulis & whipped cream. GF <p><u>Dinner:</u> (Shorty's)</p> <ol style="list-style-type: none"> 1. ½ Rack BBQ Baby Back Ribs GF with fries & coleslaw. 2. Jumbo Lobster Ravioli with light basil cream sauce. 3. Chicken Souvlaki served over a bed of rice with a side of Greek salad and Tzatziki GF <p style="text-align: center;"><u>Dessert:</u></p> <p>Selection of Cakes Baked Fresh that Day.</p>	<p><u>Day Two:</u></p> <p><u>Dinner:</u> (Joe Tomato's)</p> <ol style="list-style-type: none"> 1. Baked Lemon & Dill Salmon: 8 oz boneless filet season with a blend of lemon pepper, dill & herbs, served with rice & veggies. GF 2. Stuffed Mediterranean Chicken: 6 oz chicken breast stuffed with feta, pesto, tomatoes & onions. Oven baked, topped with a creamy pesto rose sauce and served with mashed potatoes. 3. New York Steak: 8 oz striploin steak seasoned and cooked to your preference (please select), served with baked potatoes and veggies GF <p style="text-align: center;">Rare</p> <p style="text-align: center;">Med-Rare</p> <p style="text-align: center;">Medium</p> <p style="text-align: center;">Medium Well</p> <p style="text-align: center;">Well Done</p> <p style="text-align: center;"><u>Dessert:</u></p> <p style="text-align: center;">A choice of what is fresh that day.</p>	<p><u>Day Three:</u></p> <p><u>Lunch:</u> (Coffin Ridge Winery)</p> <p>Buffet Lunch composed of artisan cheeses, fresh bread, charcuterie, seasonal fruits & veggies, spreads, chocolates in a tent overlooking the Beaver Valley.</p> <p><u>Dinner:</u> (Pazzo)</p> <ol style="list-style-type: none"> 1. Spaghetti & Meatballs served with pazzo tomato sauce and fresh basil 2. Fettucini w Chicken spinach, pazzo garlic cream sauce and parmigiano 3. Pizza Don Corleone - Italian bacon, pepperoni, roasted red peppers and fresh basil GF 4. Pizza Zsa Zsa Gabor - sausage, roasted red peppers, pesto, goats cheese and arugula GF <p style="text-align: center;"><u>Dessert:</u></p> <p style="text-align: center;">Lemon Cheesecake</p>
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*******Please submit this form along with your payment.*******

Thank you!