

Wednesday, February 21st, General Membership Meeting
Catered Dinner at The Galley

Presentation by Richard Fagan – “The Golden Age of Sail”

Evening hosted by TBD

6:00 PM Assorted Crostini and No-host Bar

7:00 PM Dinner

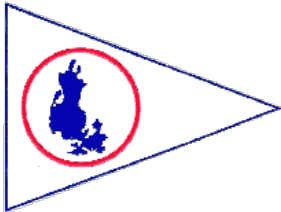
- Ginger-carrot soup
- Mixed greens salad with balsamic vinaigrette

Choice of Entrée

- Butternut Squash Enchiladas (vegetarian) served with Mexican rice, sour cream, and guacamole
- Marinated Pork Loin- Bacon-wrapped, whiskey and soy infused pork loin, served with oven-roasted potatoes and fresh vegetables
- Poached salmon in Lobster Sauce- Wild Sockeye salmon poached in Court Bullion with dill, draped with lobster sauce, served with Yukon potatoes and fresh vegetables

Dessert

- Swedish cream with raspberries and Chocolate pots de crème



**Reservations for LIYC Catered Dinner
February 21st, 2018 - The Galley Restaurant**

Total Price: \$33/person (includes tax and tip)

Name (s): _____

I (we) would like (#) _____Vegetarian Enchilada _____Pork Loin_____Poached Salmon

Total Dinners _____ X \$33 = _____Total Due

Please mail with your check no later than Monday, February 12th.

Lopez Yacht Island Yacht Club
P.O.Box 22
Lopez Island, WA 98261