



"Paws in the Snow"

Grand Chapter OES of Utah
October 7-9, 2021

Name _____ Phone _____

Address _____

Title _____ Jurisdiction _____ Chapter and # _____

Thursday, October 7, 2021, 12:00 noon – "Paws on the Mountain" - Dresses and suits

Grand Representatives Buffet Luncheon Host: Utah Grand Representatives Club - Banquet Room

Roasted sliced turkey breast. Chef's homemade gravy, mashed potatoes, seasonal vegetables, spinach salad with craisins, chopped egg, sliced red onion, Chef's vinaigrette and ranch dressings, cruet of EVOO and Balsamic vinegar, orange cranberry compote, fresh baked rolls, butter balls, pumpkin pie with whipped cream, coffee, and water

_____ @\$23.00 per person _____

Friday, October 8, 2021, 12:00 noon – "Puppies at Play" – Dresses and suits

Distinguished Guests Buffet Luncheon hosted by Naomi Chapter #13 – Banquet Room

Chicken croissant sandwiches made with grape salad, butternut squash soup (vegetarian and dairy free), crackers, crinkle cut potato chips, green salad with tomatoes, carrots, black olives and cucumbers with country ranch and chef's vinaigrette dressings, cruet of oil and vinegar, chocolate mousse with whipped cream, coffee, and water

Vegetarian on request: Grilled veggie filled croissant, smear of humus,

_____ @\$23.00 per person _____

Friday, October 8, 2021, 12:00 noon – "Lead with Your Nose" – Dresses and suits

Grand Lecturer's Buffet Luncheon hosted by Linda Rogers for John R. Lay – Small Dining Room

Chicken croissant sandwiches made with grape salad, butternut squash soup (vegetarian and dairy free), crackers, crinkle cut potato chips, green salad with tomatoes, carrots, black olives and cucumbers with country ranch and chef's vinaigrette, dressings, cruet of oil and vinegar, chocolate mousse with whipped cream, coffee, and water.

Vegetarian on request: Grilled veggie filled croissant, smear of humus

_____ @\$23.00 per person _____

Saturday, October 9, 2021, 12:00 noon – "Snow Puppies and Nutcrackers" – Dresses and suits

General Membership Buffet Luncheon hosted by Bethany Chapter #9 – Banquet Room

Shepard's pie made with seasoned beef, kernel corn and buttered mashed potatoes, golden topped, traditional Caesar salad with croutons and parmesan, Caesar dressing, cruet of oil and vinegar, assorted fresh baked rolls, butter balls, peach strudel with whipped cream, coffee and water.

Vegetarian on request: Chef's choice

_____ @\$23.00 per person _____

Saturday, October 9, 2021, 12:00 noon – "Prints in the Garden" – Dresses and suits

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

Shepard' pie made with seasoned beef, kernel corn and buttered mashed potatoes, golden topped, traditional Caesar salad with croutons and parmesan, Caesar dressing, cruet of oil and vinegar, assorted fresh baked rolls, butter balls, peach strudel whipped cream, coffee, and water.

Vegetarian on request: Chef's choice

_____ @\$23.00 per person _____

TOTAL ENCLOSED _____

(indicate which person)

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

**Note: Deadline for Meal Reservations is September 20, 2021. NO REFUNDS will be given after September 27, 2021
Meals ordered after September 27, 2021 will be \$27.00**

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

**Grand Chapter, OES of Utah
Doris Chandler, Chairman
471 E Center St.
Kaysville, UT 84037**

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