

Collie Club of Canada

2018 National Specialty Banquet

Please email completed form to Krista Allison at <u>alliskri@nbed.nb.ca</u> or fax at 1-506-869-6105. Money order, send to 230 Bulman Drive, Moncton, NB, EIG5P1 or e-transfers need to accompany registration for

banquet. If you need assistance, please call Krista at (506) 874-9748. <u>Deadline is October 31, 2018.</u>

Location: Days Inn Banquet room (2515Mountain Rd., Moncton)
Date: November 17, 2018

Cost: \$45.00 per person

Cocktaíls: 6:00PM (Cash Bar)

| | se choose from the following selections by placing an X in the space vided. |
|-------------------------|--|
| NAME(S): Appetízers: | |
| | |
| OR | |
| | _ Soup - Cream of Wild Mushroom or Carrot & Ginger |
| <u>Maí</u> | <u>n Entrée:</u> |
| | Medallions of Pork |
| | Seared medallions glazed with a unique sweet balsamic sauce, |
| | served with a vegetable medley and garlic whipped potatoes. |
| OR | |
| | Classic Roast Beef Dinner |
| | _ Canadian AAA Beef that is slow roasted to perfection, complimented with a red wine sauce and garnished with a horseradish tart. This is served with a vegetable medley and whipped potatoes. |
| <u>Dess</u> | s <u>ert:</u> |
| | _ Creamy Style New York Cheese Cake topped with a Wild Berry Coulis |
| OR | |
| | _ Black Forest Cake |