LWSA, PHRF CRUISING FLEET & J-80 FLEET 1 ANNUAL MEETING, DINNER & AWARDS PRESENTATION RSVP FORM

Dinner scheduled for Sunda NH. My party will have _ gratuity included (see ment check or credit card on the	people for the LWSA Annual Meeting and Awar y, October 21, 2007 at the Owl's Nest Golf Club in Campto people coming for dinner at \$30 per person, tax at on next page). I understand I can make payment by catevening of the event. If I choose to make payment in advantative Martin at 603-726-3076 X 217. Non sailing guests a	on anc sh
in the golf teamed up with players f tournament. I have ex team these extra people up foursome will start on the moves back to a tougher te	tournament. Alternatively,of us would like to rom another vessel to make up a foursome for the gatra people who would like to play in the tournament. Pleawith other players who aren't part of another foursome. Even white tees. Whenever your team scores a birdie, your teams. Whenever you score a bogey, you get to move forward we neutralize ringers and make the tournament fun and fair to the contract of th	be solf ase ery am
Name	Vessel Name(Optional)	
E-Mail Address	Phone	
The following people will b	e accompanying me to the event:	
Name	Golf Dinner	

Please FAX filled out forms to Patty at 603-726-4897 or scan and e-mail the forms to tntmullen –/at/--- owlsnestgolf.com . Alternatively, forms may be mailed to Patty Martin, C/O Owl's Nest Golf Club, PO Box 470, Campton, NH 03223. Any checks should be made payable to Owl's Nest Golf Club. For questions about the evening, call Tom Mullen at $603-726-3076 \times 219$. If you'd like to pay by credit card in advance over the phone, call Patty at $603-726-3076 \times 217$

DINNER MENU -- LWSA ANNUAL MEETING SUNDAY, OCTOBER 21, 2007

MEDITERRANEAN ANTIPASTO

Sweet Cipolline Onions in Balsamic Vinegar Smoked Atlantic Salmon with Capers, Creamed Cheese, Red Onions & Chopped Egg

Long Stem Artichoke Hearts

Roasted Pomedoracio Tomatoes

Roasted YellowTomatoes

Olives Stuffed With Feta Cheese

Smoked Duck Salami

Smoked Mussels

Smoked Trout Platter

Italian White Anchovies

Fresh Basil Pesto

Roasted Fig Jam

Rosemary Jelly

Fresh Mozzarella

Homemade Cibatta & Sour Dough Breads

Assorted French & Spanish Olives

Mediterranean Giant White Beans in Plum Tomato Sauce

Italian Marinated Mushrooms

SHELLFISH RAW BAR

Malaeque Oysters on the Half Shell

Louisiana Gulf Shrimp

Blue Crab Claws

King Crab Legs

Cocktail Sauce & Fresh Meyer Lemons

HOT STATION

Rosemary & Garlic Marinated Grilled Lamb Lolly-Chops

Maple Sugar Encrusted Baked Ham

Spinach & Chicken Manicotti

Mussels Provencal

Assorted Grilled Sausages with Medley of Dipping Sauces

DESSERT & CHEESE DISPLAY

Belgian Chocolate Mousse

Lemon Stilton Cheese – Britney, France

Danish Blue Cheese – Vermont

Aged Cheddar Cheese – Vermont

Port Salut Cheese – France

Assorted Mini Toasts & Crackers

\$30.00 PER PERSON – TAX AND GRATUITY INCLUDED