

LUNCH AND DINNER RESERVATIONS

Deadline October 1st, 2010

Buffet Lunch: (Tuesday through Friday) served in the café. \$13.00 including iced tea & dessert. *When ordering, please specify How Many and Which Days.*

Banquet Dinner: \$38.00. Lions Gate Hotel October 14, 2010 7:00 PM

All Dinner Selections Include: Dinner Salad, Lemon Chiffon with Berry Sauce, Coffee, Decaf or Regular, tea or Iced tea.

Selection #1: Balsamic Marinated Flank Steak

with mashed potatoes and seasonal vegetables.

Selection #2: Spinach & Pine Nut stuffed chicken breast

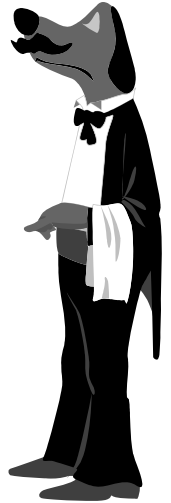
with Cabernet rice blend, Tomato coulis and seasonal vegetables.

Selection #3 Pan Seared Salmon filet

with mashed potatoes, Dill cream sauce and seasonal vegetables.

Selection #4: Wild Mushroom Ravioli

with Asparagus spears and Gorgonzola cream sauce. (Vegetarian)



Buffet	<input type="checkbox"/> Tuesday	#	@ \$13.00 =	
Lunch	<input type="checkbox"/> Wednesday	#	@ \$13.00 =	
	<input type="checkbox"/> Thursday	#	@ \$13.00 =	
	<input type="checkbox"/> Friday	#	@ \$13.00 =	
IGCA Banquet				
Prices include tax & gratuity				
Selection 1		#	@ \$38.00 =	
Selection 2		#	@ \$38.00 =	
Selection 3		#	@ \$38.00 =	
Selection 4		#	@ \$38.00 =	
			Total Enclosed	

Name:	
Address:	
City, State, Zip	
Phone:	Please Specify how many & which days.
E-Mail	
Make Check Payable to: IGCA and Mail to: Vikki Landes 2478 Rawson Street Oakland, CA 94601-5524 E-Mail: dfollyigs@aol.com Phone: (510) 506-4337	



Daily Lunch Options

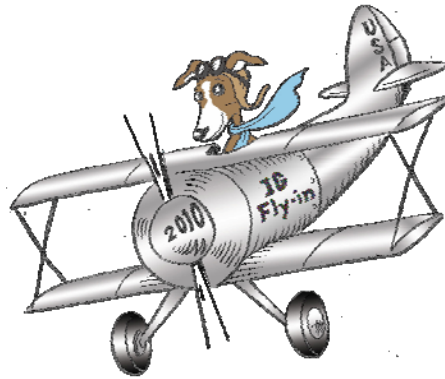
The Lions Gate Hotel has a full Restaurant and lovely Bar at your disposal.

You have the option of ordering off their menu

OR

We will have a Pre-Paid Lunch option from Tuesday through Friday. The Hotel will prepare a Specialty Luncheon Buffet comprised of one hot meal option and Deli sandwich/cold cut fixings/salad bar option including coffee/tea/iced tea for each of these days at a Pre-Paid price of \$13.00 daily.

Continue on to the Top 20 order page



FUTURITY & TOP TWENTY

This year the IGCA Futurity, Top 20 Dinner & the Top 20 Competition will be held as one Event on the same evening, held in the Lions Gate Hotel Ballroom. Wednesday October 13th, 2010.

(dress is Black Tie optional)

Price for attending this event is \$40.00

(which includes a Top 20 Catalog)

All dinner selections include Caesar Salad, German Chocolate cake, coffee, decaf or regular, tea or iced



<input type="checkbox"/> #1 Balsamic marinated flank steak with mashed potatoes and seasonal vegetables	\$
<input type="checkbox"/> #2 Roasted Pork Loin, Mashed potatoes, pancetta Gravy and seasonal vegetables	\$
<input type="checkbox"/> #3 Lemon herb roasted chicken breast with rice pilaf and seasonal vegetables	\$
<input type="checkbox"/> #4 Butternut squash Ravioli with toasted pecans and a sage cream sauce	\$
TOTAL	\$

Deadline October 1st, 2010
Make checks payable to IGCA &
send w/order form to:

Vikki Landes, 2478 Rawson St.
Oakland, CA 94601-5524