



100 - 501 FESTIVAL AVE, SHERWOOD PARK AB

**TUESDAY, APRIL 26, 2022** 

RECEPTION: 6:30 P.M.

**DINNER: 7:00 P.M.** 

## **MENU**

RECEPTION: Tomato Caprese Crostini with Haloumi

Wine: Ogio Pinot Grigio

FIRST COURSE: Prawns a la Vicky – Sauteed shrimp with tomato, onion, garlic and fresh

herbs in a cream sauce served with crostini Wine: Wente Morning Fog Chardonnay

SECOND COURSE: Lemon Rice Soup

Wine: Moselland Riesling

**ENTRÉE:** Paidakia – Ovation, grass fed and free range, char-broiled lamb chops

with house signature mint glaze.

Wine: The Velvet Devil Merlot

**DESSERT** Carramisu – A layer of carrot cake and tiramisu, sprinkled with toffee

hits.

Cocktail: Pick Me Up – espresso, Kahlua, Baileys, Amaretto & milk,

shaken on ice. Tea & Coffee

Seating is limited to 44 members/guests

Your Host/Organizer for the evening is Irina Giovos

Members: \$90 per person Non-Member Guests: \$100 per person