

Please Join Us for the Air Sailing Annual Banquet

WHEN: Saturday, 10 Sept 2011, 5:30 PM

WHERE: Air Sailing Gliderport

CONTACT/RVSP With Entrée Choice: Dick Horn, dhorn15@comcast.net, 408 220-5581

Please join us to celebrate another great year of soaring at Air Sailing! Air Sailing would not exist without **YOU** dedicated members, donors and volunteers. This year we held a series of outstanding events including: Thermal Camp, XC Camp, Instructor's Camp, Bishop Safari, Sports Class Contest, Gerlach Dash

Roger Harris is actively working on a soon to be, second year in a row, Oscar winning 2011 season summary DVD presentation which you will not want to miss.

If you have something for this year's **Silent Auction** or would like to be a **Banquet Sponsor** by contributing to drinks or deserts to help defray cost contact Dick Horn, dhorn15@comcast.net

Chef Ed "DoDo" Lord has a gourmet barbeque planned that is guaranteed to exceed all expectations.

Checkout this amazing menu:

Appetizers:

Homemade French Onion Soup; Freshly Made Lobster Bisque Puree Soup; Babuška's Famous "Heavenly Beet Soup" w/ Stuffed Dumplings; JackMe, Blue & Jarlsberg Cheese Plates, w/ "I Got Glide Grapes", "Dust Devil Apple Slices" w/ "IFR Cinnamon Haze Dust" & "Red Rock Furnace" I Need More Lift... Whole Strawberries

Entrée Selection's: (Choose one with your RSVP!!!)

1. Surf & Turf

10 oz. Filet Mignon (Prime Grade) Topped w/ a "Lug" of Sweet Herb Butter, with your Choice of Basil & Thyme Compote "Steamed Maine Lobster" Tail OR Skewered "Butter Fly Seasoned Shrimp Scampi" Kabob.

2. Fresh Wild Fish

BBQ Wild Salmon Steaks complete w/ Belly Tails, Marinated in Chilled "Moscato" White Wine, Kosher Sea Salt from the Dead Sea, Lemmon Pepper, Herb Butter, "UFO Lemon Slices" & Rosemary Baby Twigs.

3. Crazy L'il Hens

Stuffed Whole HUGE Cornish Game Hen, Swabbed in a Natural "Grand Ma's Molasses based BBQ Sauce, with Gilroy Farms Red Pearl Onions, & Herb Goat Cheese, & Baby Dill Feathers.

Condiments:

Baked "Winnemucca Farms" Russet Potatoes w/ Sweet Herb Butter.

"DoDo's" Famous "Maui Wowie" BBQ Steamed in the Husk, Seasoned Sweet White Corn.

BBQ "Peri & Sons" Yerington Farms Yellow Onions, Seasoned in husk w/ Herb Butter.

Salad Greens, w/ Tomatoes, Cucumbers, Onions, Carrots, Flashlight Peppers & Choice Dressing.

Assorted French Baguette & Ciabatta Breads.

Deserts:

Old Fashion Apple, Cherry, Peach & Lemon Meringue Pies.

Original Since 1866 Assorted Premium Philadelphia "Breyers Ice Cream", with all the Toppings.

Fresh Ground Premium "Kona" Coffee, with Optional "Baileys Irish Cream" Liquor.

Drinks: Soda, Juice, Bottled Water... And More!

We will accommodate a **limited number of walk-ins, but please let us know that you are coming and tell us your Choice of Entrée (ASAP, but by 1 Sept).**

Total Costs: \$30 per person... (All profits support the Air Sailing Operations Fund)