



SUN CITY WEST
 LGBT CLUB
 SECOND ANNIVERSARY
 CELEBRATION
 MARCH 24TH, 2019
 BETTY'S ROOSTE—11:30-4:00



Please join us for the second annual anniversary celebration as a chartered club in Sun City West.

Meal Ticket Price is: \$8.00 for SCW LGBT Members. Guest price is: \$13.00 The price includes one entree, one side(unless you order the salad), one beverage, and gratuity.

Purchase Tickets from: Tracy Anderson by March 15th. Text me at 503-559-0361 or email me at goodtimes.committee@lgbt-scw.club for a ticket.

Prizes will be raffled off. Raffle tickets are \$1.00 each or seven tickets for \$5.00.

A 50-50 raffle will, also, be held. Tickets are \$1.00 each or seven tickets for \$5.00.

BYOB is allowed.

Menu on the back. Please fill out the information below. **IMPORTANT:** Couples may fill out one of these except make sure to put your name down by each of your choices.

 Name(s): _____

Entree	Put your name by your entree choice.	Side Dish	Put your name by your side dish choice.
Quiche Lorraine		Cole Slaw	
Chicken Waldorf Croissant		Macaroni Salad	
Steak and Blue Salad	(No Side Dish)	Chips	
John Boy Po Boy		Cottage Cheese	
Vegetarian Burger		Side Salad	
Vegan Burrito			
Traditional Reuben			

Quiche Lorraine*

Made from scratch flaky pie dough, filled with imported Swiss cheese, thick Applewood smoked bacon, sautéed onions and egg custard.

Chicken Waldorf Croissant*

A freshly toasted croissant stuffed with organic spring mix, white meat chicken tossed in mayo with apples, celery and dried cranberries served with breakfast potatoes or side salad

Steak and Blue Salad

Organic spring mix and grape tomatoes tossed in balsamic vinaigrette and topped with grilled peppers and onions, grilled shaved rib eye steak, toasted walnuts and Amish blue cheese (GF)

John Boy Po Boy*

Grilled chicken breast with, onions and bacon on a freshly baked French roll with melted provolone cheese and ranch dressing

Vegetarian Burger*

Grilled brioche bun topped with guacamole, organic spring mix, ripe tomatoes, veggie patty (made with whole black beans, corn, brown rice and quinoa) and melted Swiss cheese (V)

Vegan option available on sourdough with no cheese (VG)

Vegan Burrito*

Flour tortilla wrapped around our homemade vegan beans, sautéed peppers, onions, spinach and mushrooms. Served with a side of salsa (VG)

Traditional Reuben*

Grilled rye bread topped with sliced corned beef, sauerkraut, melted Swiss cheese and Thousand Island dressing

*All entrée's with exception of the salad come with choice of homemade coleslaw, macaroni salad, chips, cottage cheese or side salad

