

LUNCH AND DINNER RESERVATIONS

Deadline September 24th. 2013

Themed Buffet Lunches: (Wednesday through Saturday) served on the patio. \$14.00
including iced tea & dessert. *When ordering, please specify How Many and Which Days.*

Banquet Dinner: \$42.00. Lions Gate Hotel October 10, 2013 7:00 PM

All Dinner Selections Include: Baby Spinach Salad, Cranberries, Blue Cheese, Spiced Pecans & Golden Balsamic Vinaigrette, Lemon Raspberry Chiffon Cake, Coffee, Decaf or Regular, tea/Iced tea.

Selection #1: Roasted Pork Loin stuffed with Leeks & Wild Mushrooms

with Garlic Mashed Potatoes and Fresh Seasonal Vegetables.

Selection #2: Lemon Herb Roasted Chicken Breast with Dijon Sage Sauce

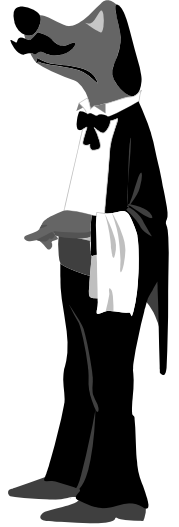
with Garlic Mashed Potatoes and Fresh Seasonal Vegetables.

Selection #3: Seared Salmon with Lemon Cream Sauce

with Garlic Mashed Potatoes, and Fresh Seasonal Vegetables.

Selection #4: Butternut squash Ravioli with toasted pecans and a sage cream sauce

with Fresh Seasonal Vegetables. (Vegetarian)



Buffet <input type="checkbox"/>	Wednesday	#	@ \$14.00 =		Name:	
Lunch <input type="checkbox"/>	Thursday	#	@ \$14.00 =		Address:	
<input type="checkbox"/>	Friday	#	@ \$14.00 =		City, State, Zip	
<input type="checkbox"/>	Saturday	#	@ \$14.00 =		Phone:	Please Specify how many & which days.
IGCA Banquet Prices include tax & gratuity					E-Mail	
Selection 1		#	@ \$42.00 =		<p align="center">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</p>	
Selection 2		#	@ \$42.00 =			
Selection 3		#	@ \$42.00 =			
Selection 4		#	@ \$42.00 =			
Total Enclosed						



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

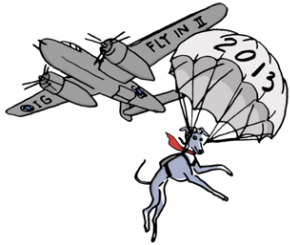
We will have a Pre-Paid Lunch option from Wednesday through Saturday. The Hotel will prepare a Themed Luncheon Buffet (each day will be a different Theme) comprised of hot and/or cold meal options and salad including coffee/tea/iced tea

for each of these days at a

Pre-Paid price of \$14.00 daily.

(There is an extra \$1.00 per Lunch meal fee for Paypal ordering.)

Continue on to the Top 20 order page



The 2013 IGCA National Specialty & NCI6C Specialties Week

Sacramento, CA



NCI6C

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 9th, 2013.
(Evening attire is Black Tie optional)



A La Carte Pricing

No fee for attending the event, however
If having dinner the seated meal is \$25.00 per person
The price for Pre-ordered Catalogs is \$10.00 each
Limited quantity of Catalogs may be available
at the door for \$12.00, please order ahead.

All dinner selections include Mixed Green Salad, Rolls, coffee, decaf or regular, tea or iced tea. Cookies or Brownies.

No Host Full Bar.



<input type="checkbox"/> #1 Slow Grilled Sliced Tri-tip with Rosemary Au Jus and served with Roasted Red Potatoes and Fresh Seasonal Vegetables.	\$
<input type="checkbox"/> #2 Wild Mushroom Stuffed Ravioli garnished with Parmesan Cheese and served with a Fresh Seasonal Vegetable Selection.	\$
<input type="checkbox"/> TOP TWENTY CATALOG \$10.00	\$
TOTAL	\$

Deadline Sept. 24th, 2013
Make checks payable to IGCA &
send w/order form to:
Vikki Landes, 2478 Rawson St.
Oakland, CA 94601-5524

Top 20 Chairperson:
Kim Brinker (559) 294-1530
sierravue@aol.com