

NATIONAL SPECIALTY BANQUET
MEADOW HALL
MARCH 30, 2024, 6:00PM

MENU

Classic Mini Caesar Salad

Dressed romaine & tomatoes; served in a lace cheese cup

Choice Of One:

- Shrimp & Gouda Grits

Shrimp served with gouda grits

- Jack Daniels Short Ribs & Gouda Grits

Boneless beef, tender short ribs served with gouda grits

- Vegetable Ragu & Gouda Grits

Grilled vegetables served with gouda grits, red peppers, squash, zucchini, eggplant, onions & portobello's brushed with olive oil & herbs

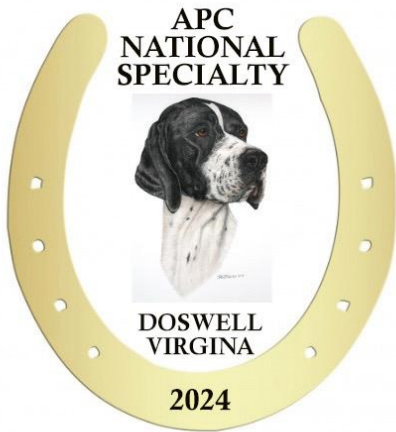
Homemade Rolls w/ Butter

Warm Pecan Praline Bread Pudding

Teas & Coffee, Sweet & Unsweet Tea w/ Lemon, Sweeteners,
Regular & Decaf Coffee

COST: \$55.00 per person

Cash Bar Mixers: Soda, Juices, Mixers, Water, Wine \$6 (White & Red) Beer \$4 (Mich Ultra, Richmond Lager & Stella)



NATIONAL SPECIALTY BANQUET
 MEADOW HALL
 MARCH 30, 2024, 6:00PM

Name: _____

Number of Attendees: _____

CHOICE OF ENTREE	QUANTITY	COST
Shrimp & Gouda Grits		
Jack Daniels Short Ribs & Gouda Grits		
Vegetable Ragu & Gouda Grits		
Grand Total (\$55pp)		

COST: \$55.00 per person

INSTRUCTIONS:

RSVP * Pay by March 4, 2024.

Send form to Idalia Rodriquez at rodriguezidaliac@yahoo.com

Send payment to:

Online at: <https://www.americanpointerclub.org/national-specialty/#!form/2024NationalSpecialty>

By Check: APC Treasurer, Susan Bleckley, 327 Lugonia Street,
 Newport Beach, CA 92663

By Paypal: treasurer@americanpointerclub.org

For questions, call Idi at 301-908-9070