

MENU

(Plated Sit-Down Dinner)

Salad

Spring Mix, feta, sundried tomatoes, artichoke hearts,
black olives, red onions w/Italian vinaigrette

Entree (Option #1)

Chicken Marbella
Israeli Couscous w/scallions
Sautéed Seasonal Mixed Colored Squash & Carrots
Fruit Garnish

Entree (Option #2)

Creamy Mushroom Napoleon in puff pastry
with Sweet Potato Strings Garnish on Top
Sautéed Seasonal Mixed Colored Squash & Carrot
Fruit Garnish

Bread Baskets

Basil and Garlic flatbread w/olive oil and balsamic

Dessert

Cheesecake w/lemon glaze and fruit on top

Beverages

Coffee regular/Decaf, Hot Tea
Premium Zinfandel and Sauvignon Blanc Wines

Dinner catered by Wilma Lott Catering
Wine provided by R & B Cellars

Questions? Please contact Diane Haley 631-1439

RESERVATIONS

Due by February 7, 2011

Name _____

Email _____

Address _____

Phone _____

Please Select

#	Student Tickets @ \$40.00 each	\$
#	Adult Tickets @ \$55.00 each <i>(\$60.00 after February 7th)</i>	\$
#	Chicken Marbella	
#	Creamy Mushroom Napoleon	
#	Premium Zinfandel @ \$20.00 per bottle*	\$
#	Premium Sauvignon Blanc @ \$20.00 per bottle*	\$
	TOTAL PAYMENT	\$

* Your pre-ordered wine will be waiting on your table upon arrival. Wine will also be available for \$5.00 glass throughout the evening.

Please indicate if there are other parties that you would like to be seated with/near (Seating is for tables of eight)

Please detach this form and mail with your check payable to:

Campolindo Music Boosters

1016 Sanders Drive

Moraga, CA 94556

Jazz Dinner Dance



Featuring the
**Campolindo High School
Jazz Bands**

Harvey Benstein
Music Director

**Saturday, February 26, 2011
6:30 p.m. - 10:00 p.m.**

Temple Isaiah
3800 Mt. Diablo Boulevard
Lafayette