



MD-4 Council of Governors Joint Meeting



June 5 - 7, 2020
June 4th, 2VDGE Orientation

Meal Reservations

Please make checks payable to: District 4-A1

Send to: PDG Pat Dimond, 1633 Seven Falls, Modesto, CA 95355

Questions call: (209) 521-5568

Please print clearly • One form for each person

District 4- _____ Name _____

Title: _____ Club _____

Address _____

City _____ Zip _____

Phone _____ Email _____

Make your food choices below

(Breakfast is on your own each day)

\$185

\$210

*before
May 15*

*after
May 15*

Total \$\$

		\$185	\$210	Total \$\$
		<i>before May 15</i>	<i>after May 15</i>	
Thursday 2VDGE Orientation Only	Roasted turkey breast & gouda sandwich Chef's Choice Vegetarian	29.00	34.00	\$ _____
Friday Lunch	Seared Chicken with Oven Roasted Tomato Sauce Grilled Peppered Flank Steak Chef's Choice Vegetarian	29.00	34.00	\$ _____
Friday Dinner	Braised Short Ribs Baked Atlantic Salmon Chef's Choice Vegetarian	48.00	53.00	\$ _____
Saturday Lunch	Roasted Chicken with Risotto & Leeks Chef's Choice Vegetarian	29.00	34.00	\$ _____
Saturday Dinner	Pan Roasted Seabass Balsamic & Roasted Garlic Infused Tri-Tip Chef's Choice Vegetarian	50.00	55.00	\$ _____
TOTAL \$				_____

For Host use only:

Form received date: _____ Paid: _____ Owes: _____ initials _____

DoubleTree by Hilton Hotel Modesto, 1150 Ninth Street, Modesto, CA Phone: 209-525-6000

Group Name: Lions District 4A1 - Council of Governor's Meeting **Group Code:** LDS

Link:

Hotel

(Check in June 3 – Check out June 7) (Negotiated rate for Queen and King Standard \$130/night)

Joint Council Meeting Menu

THURSDAY LUNCH

Oven Roasted Turkey Breast,

Smoked Gouda, Chipotle Aioli, Shredded Lettuce, Tomatoes, Croissant
*Roasted Fingerling Potato Salad with Caramelized Bacon, Green Onions,
Whole Grain Mustard Dressing*

or

Chef's Choice Vegetarian

Whole Fruit

White Chocolate Macadamia Cookie

FRIDAY LUNCH

Grilled Peppered Flank Steak, Natural Beef Jus, Mushrooms, Onion Jam

or

Seared Chicken with Oven Roasted Tomato Sauce, Feta Cheese
*Both served with: Spinach Salad, Orange Segments, Toasted Pecans,
Dried Cranberries, Feta, Raspberry Vinaigrette*

or

Chef's Choice Vegetarian

FRIDAY DINNER

Baked Atlantic Salmon, Tarragon Cream Sauce

or

Braised Beef Short Ribs, Creamy Polenta

*Both served with: Farmers Market Greens, Grape Tomatoes, English Cucumbers,
Carrots, Balsamic Dressing*

or

Chef's Choice Vegetarian

House-made **Apricot Brioche Bread Pudding** With Warm Whiskey Caramel

SATURDAY LUNCH

Roasted Chicken with Risotto & Leeks

Farmer's Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic Dressing

or

Chef's Choice Vegetarian

SATURDAY DINNER

Balsamic & Roasted Garlic Infused **Tri Tip,** Balsamic Demi Reduction

or

Pan Roasted Seabass, Lemon Pea Puree

Both served with: Classic Caesar Salad, Shaved Parmesan, Garlic Herb Croutons

or

Chef's Choice Vegetarian

Assorted Dessert Bars: Chocolate Raspberry, Lemon Berry, Oreo Dream,
and Marble Cheesecake -*Family Style Service*