Annual Meeting and Spring Luncheon

Thursday, June 6, 2024 The Thornhill Club 7994 Yonge Street, Thornhill, ON L4J 1W3 Free Parking

The Turking

2024 Annual Meeting (AM)

10:00 a.m. – Registration and coffee 10:30 a.m. – Annual Meeting

All District 23 members are welcome at the Annual Meeting at The Thornhill Club on Thursday, June 6.

The Needlework & Crafts group will hold draws for their handcrafted articles after the luncheon.

NAME				
EMAIL				
PHONE				
I WAS BORN IN 1954				
GUEST'S				
NAME				
MEMBER ENTRÉE				GUEST ENTRÉE
Ch	Chicken Supreme			Chicken Supreme
Chicken Cordon Bleu				Chicken Cordon Ble
Atlantic Salmon				Atlantic Salmon
Vegetable Wellington				Vegetable Wellington
DIETARY NEEDS:				
I hav	ve read and agre	ee to	the Wa	aiver, Acknowledgmen

& Release for RTOERO here.

TICKETS:

@ \$55.00 EACH | TOTAL:

Make cheque payable to **RTOERO North York** and mail registration form and cheque no later than Thursday, May 30 to Mildred Frank, Suite 705, 505 Cummer Avenue, Toronto, ON M2K 2L8

For concerns, contact Mildred Frank at 416-221-5328 or speakingfrankly@rogers.com.

Spring Luncheon

11:30 a.m. – Mingling, credit/debit bar available 12:00 noon – Lunch served (Times are approximate based on the duration of AM)

Luncheon Cost

\$55.00 per member – \$55.00 per guest Those members born in 1954 dine FREE.

Cut-off date: Thursday, May 30, 2024 – registration forms and cheques must be received by this date.

MENU

Kale & Arugula Salad, with mixed berries, chickpeas, avocado and cashews in a poppy seed dressing

Freshly baked bread & whipped butter

Choice of Entrée

Pan-fried Chicken Supreme with polenta, seasonal vegetables, tarragon & thyme jus

or

Chicken Cordon Bleu with Swiss cheese, Black Forest ham, herb panko crust, mushroom essence, sweet potatoes and seasonal vegetables

or

Grilled Atlantic Salmon Filet served in a basil-lime cream with herb-roasted fingerling potatoes and seasonal vegetables

or

Vegetable Wellington, roasted Tuscan vegetables wrapped in phyllo pastry and tomato coulis

Dessert

House-made vanilla ice cream served in a chocolate tulip cup with fresh berries

Coffee or Tea