

Dinner Banquet: August 1, 2009- 7P.M.

\$29.00 per person

Menu- **THE GRAND MONTANA BUFFET**

Chicken Saltimboca

Pepper Thyme-Rubbed Prime Rib of Beef

Choice of Roasted Garlic Mashed Potatoes or loaded Baked Potato

Masher

Steamed Garden Vegetables

Tossed Garden Salad with Choice of Dressing

Black Olives, Cucumbers, Cheddar, Cherry Tomatoes, Sliced

Onions Rings, Peas, Carrots, Sliced Mushrooms, Bacon Bits,

Sunflower Seeds and Croutons.

Fresh Vegetable Tray

Marinated Mushroom Salad

Fresh Baked Rolls with Butter

Cheesecake Display

Includes Herbal Teas and Coffee Service

AFMS/NFMS Past Presidents/ Committee Chair

Luncheon

Saturday: Noon to 1 PM, 1 August 2009

\$15.50 per person

THE GRAND MONTANA DELICATESSEN

Lunch Buffet

Deli Turkey, Roast, Roast Beef, Honey Cured Ham, Capicola and Salami

Sliced Swiss and Cheddar Cheese

Leaf Lettuce, Sliced Tomatoes, and Pickle Spears

Mayonnaise and Mustard

Fresh Baked Kaiser and Hoagie Rolls

California Style Pasta Salad, Country Style Mustard Potato Salad

Southwest Slaw, Tossed Garden Salad with Choice of Dressings

All Editors' Breakfast: Sunday 8-10AM, 2 August 2009

Breakfast Buffet
\$13.00 per Person

FARM FRESH BUFFET

Hickory Wood Smoked Bacon and Maple Link Sausage
Blueberry Pancakes with Maple & Blueberry Syrup
Scrambled Eggs
Potatoes O'Brien
Seasonal Fruit Display
Assorted Nut Breads and Donuts

Old Timers' Breakfast: Sunday 7-8:30 AM 2 August 2009

Old Timers will make there own arrangements for breakfast