

LINKS - NEW MEMBER

WELCOME

ORIENTATION & BREAKFAST

Date: Saturday, March 20
Time: 9 AM - 11 AM
Place: Harbor Dining Room - Main Level
Hosted by: LINKS - New Member Social and Membership Committee
R.S.V.P. 334-2176 - Ext. 1 (Reservations)

An informal Meet & Greet especially inviting New Members. All Club Members are welcome to join us for a refresher on everything RPYC has to offer its members. Bring an interested friend or neighbor as a guest. Board Members, Flag Officers, Committee Chairpersons and Staff will be attending for you to meet in person. We will have table exhibits, raffles, a Free Ladies' Lunch or Skippers' Breakfast drawing and informative handouts.

Breakfast Buffet Menu

Scrambled Eggs Bone in Ham Bacon
 Sausage Links Hash Browns
 Cinnamon Baked Apples / Apple Sauce
 Buttermilk Biscuits & Country Gravy
 Pancakes with Syrup and Toppings
 Bagels, Muffins & Danish Display
 Fresh Fruit Assortment
 Coffee Tea Juice

Raffle Free Lunch Drawing Shorts / Casual Attire \$7.95++

**The Membership Committee has contributed \$2++ toward each breakfast for this important event.*



Join the Wine Club for a Gourmet trip to France

Wednesday, March 24, 2010

A french gourmet dinner paired with delicious french wines.

Hosted by Lois and Joe Gizza

French Cuisine

Hors d'oeuvres	'Saucisson En Crouste' 'Crepes aux champignons' 'Fromage brie et fruits'	Sausage in pastry Mushroom crepes Brie w fruits
Appetizer	'Carpaccio de Boeuf'	Beef Tenderloin
Entree	'Canard sauce aux Cerises' 'Courge musquee et des haricots verts'	Duck, Vegetables
Salad	'Salade aux Noix et Roquefort'	Salad, Roquefort cheese
Dessert	'Crepes'	Sweet Crepes
Coffee	'Cafe avec du chocolat'	Coffee w Chocolate

Dinner paired with Wine

A votre sante'

Reservations are requested

Wine Club Member \$63.++ Non-Member with Wine \$73.++ Non-Member without wine \$32.++



Las Vegas

Review Night

Saturday - March 27

Cocktails & Hors d'oeuvres 6:00PM

Sit Down Served Dinner 7:00PM

"Review" Following Dinner

Salad: House Salad with Herb Vinaigrette

Please leave dinner selection info when making reservations. Tonight's selection include:

Beef Stroganoff Over Noodles & Green Beans
OR

Cordon Bleu with Alfredo-style Cream Sauce
Served over rice blend and with green beans.
OR

Grilled Mahi with Tomato Based Salsa
Served with rice blend and green beans.

Dessert: Chocolate & Strawberry Parfait

Host & Hostess: Jim & Mary Anne Merrill

\$17.95++ Entertainment Fee \$13.00

Dress- Men: Jackets/No Ties Lounge Menu in Lounge.

Every Tuesday Night we offer a Home-style Special.

Your three-course meal starts with a choice of salad.

March 2

Stuffed Peppers

Served with garlic bread.
Fresh Berry Parfait \$9.95

March 9

Willie's Fried Chicken

Served with mashed potatoes and country gravy.
Accompanied by green beans.
Southern Pecan Pie \$10.95

March 16

Burgundy Beef Tips

Served with mashed potatoes and steamed broccoli.
German Chocolate Cake \$9.95

March 23

Tempura Grouper with Orange Glazed Stir Fry

Served over jasmine rice.
Lemon Layer Cake \$9.95

March 30

Grilled Italian Sausage

Served with pan fried potatoes and sautéed onions.
Pound Cake with Strawberries & Whipped Cream \$9.95

Regular Dinner Menu and Lounge Menu are also available on Tuesday evenings.