



Dinner with The Angels

a fundraising dinner to benefit the

Angels Over Sandpoint

Thursday, November 10, 2011

Social: 5:30p Dinner: 6:00p

Cost: \$50 per person

On Thursday, November 10th, 2011, Trinity at City Beach will be hosting a benefit dinner for the Angels Over Sandpoint. Proceeds from the dinner will support the Angels' meaningful work in our community. The ambiance will be enhanced by the music stylings of our very own Angel, Beth Pederson.

The Angels over Sandpoint is a grassroots organization whose mission is:

“to honor the memory of the Angels who have gone before us by helping those in need, contributing to the community in a positive and non-political way, to value each other as individuals, and to embrace the gift of life.”

From helping individuals and families when facing difficult times, to running programs like our annual backpack and school supplies giveaway, the Angels rise to each challenge.

Over the years this amazing group of volunteers has given over \$300,000 back to those in need in our surrounding communities. AOS is an all-volunteer organization and 99% of all funds received go back to our communities to help those in need. We are a non-profit 501 (c) (3), tax deductible, charity.

Now more than ever the Angels Over Sandpoint need funds in these challenging times to care for those in crisis and desperate need.

Thank you in advance for your generous donation and helping those in need in our community. Together we make a difference.

The evening will begin with a cash bar and social time at 5:30p and dinner will be served beginning at 6:00 p.m.

There will be a live auction with a few select items up for bid so come prepared to take home something fabulous from the Angels!

Seating is limited to 75 guests, call *Trinity at City Beach* for reservations 255-7558.

The menu for the evening is as follows:

Soups and Salads

Crawfish Chowder or Soup du Jour

Spring Salad Mix

Dried Cherries, Toasted Pecans, Bacon, Goat Cheese, and Mixed Greens, tossed in Maple-Chipotle Vinaigrette

Grilled Caesar Salad

Grilled Half Heart of Romaine topped with House Made Caesar Dressing, Parmesan and Crostini

ENTREES

Beef Tenderloin Medallions

Grilled and topped with Sauce Bearnaise served with Duchess Potatoes and Sauteed Asparagus

Macadamia Nut Crusted Sea Bass

With Pineapple Citrus Glaze served with Herbed Rice Pilaf and Sauteed Asparagus

Scallop and Fontina Cheese Stuffed Salmon Filet

With a Tomato Rock Shrimp Cream Sauce served with Herbed Rice Pilaf and Sauteed Asparagus

Half Duckling

Slow Roasted in a Tart Cherry Demi Glace served with Duchess Potatoes and Sauteed Asparagus

Marinated Grilled Portabello Mushroom

Filled with Seasonal Vegetable Ragout topped with Gorgonzola, on Grilled Four Cheese Polenta Cakes

Desserts

Mocha Chocolate Ganache Cake

Or

White Chocolate Raspberry Torte

*Please note some dinner items might change due to seasonality.

