

Vermont Academy of Arts and Sciences

2006

Fellows Dinner

Basin Harbor Club

Vergennes, VT

See travel directions in the Conference Program

6:15 P.M.

(Cocktails at 5:30 P.M.)

23 September 2006

Entrée Choices:

Olive Oil and Herb Marinated Grilled Breast of Chicken with Tropical Fruit Salsa

Portabello Mushroom Napoleon with Balsamic Glaze (vegetarian)

Each dinner includes Soup du Jour, Basin Harbor Mixed Greens, Chef's Selection of Potato or Rice and Seasoned Vegetables, Freshly Baked Rolls, Freshly Brewed Green Mountain Roasters Coffee, Decaffeinated Coffee and Tea, Dessert Selection

Detach and return bottom portion to David Ely, VAAS, 13 Wealthy Avenue, So. Burlington, VT 05403 Email: Dave@cvuhs.org

Please reserve (indicate number of each):

_____ Breast of Chicken _____ Portabello Mushroom
Dinners \$30 each for VAAS members and \$40 for nonmembers
(The Academy is underwriting part of dinner cost for members.)

Name _____ Phone _____ E-mail _____

Address _____

Make checks payable to VAAS (Vermont Academy of Arts and Sciences)

Deadline for dinner reservations is Tuesday, September 19th. (Space is limited so please register early.)