



New England Section Fall Meeting

Friday & Saturday Oct 26 - 27, 2018

Hosted by the Katahdin Wings


RSVP by Oct 12th

Friends and family always welcome

Friday, October 26th Checklist

- Fly in to PWM [Portland, Maine]
Transportation will be coordinated by George Dooley Contact him with ETA (207) 408-0369
- Fly in to BXM [Brunswick Executive Airport] -
Transportation will be coordinated by Lisa Reece Contact her with ETA (207) 350-2122

All Activities at **The Homage Restaurant,**
9 Mechanic St, Freeport - (3 minute walk from the hotel)

- 4 - 5:30 Registration
- 5 - 6 Cocktail Hour 
- 6pm Dinner [See Attached Menu]
- Speaker: Sarah Long, WMTW Meteorologist
Weather and effects on Aviation -
immediately following dinner

Hilton Garden Inn Freeport Downtown
5 Park Street, Freeport, Maine, 04032



\$199.00 per night. Breakfast NOT included.

Call (207) 865-1433

Room availability is guaranteed until Sept 26th, then as available. (Same rates **will not** apply).
Use Block Code **Katahdin Wings**

Saturday, October 27th Checklist

- 7 - 9am Breakfast at The Homage (see attached menu)
- 9am - 12pm Fall Section Meeting - The Homage
- Lunch - on your own
- An Afternoon of pre-Christmas shopping at the various discount outlets in Freeport





PLEASE MAIL THIS REGISTRATION FORM AND YOUR MENU SELECTIONS
 by Oct 12th with a check made out to: Katahdin Wings Chapter 99s Mail to: Brenda
 Thibodeau, P.O. Box 175, Fryeburg, ME 04037

Name _____

Email _____

Chapter _____ Cell # _____

 **FLYING IN?**

Portland [PWM] _____ Approximate ETA _____

Brunswick [BXM] _____ Approximate ETA _____

GUEST(S) NAME(S) _____

\$ _____ Registration Fee \$25 per Ninety-Nine member (no registration fee for guests)

\$ _____ Friday Evening Dinner \$50 PP Total (make selections on full menu below)

\$ _____ Saturday Morning Breakfast at The Homage Restaurant \$12PP (full menu below)

\$ _____ **TOTAL ENCLOSED**

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Founded in 2018, The Homage Restaurant aims to be a unique restaurant experience, complete with made from scratch, hand crafted, food and cocktails. Whenever possible they use locally sourced, fresh ingredients. They provide a high level of hospitality and quality service to their customers. Founded by Dave & Karen French, they pride themselves in being a workplace that works hard, has fun, and serves their clients with A+ quality every day.

Oct 26 Dinner Menu \$50pp

Soda, coffee etc.

Starters (Select one)

- Seafood cocktail featuring Maine smoked bay scallops, lobster & shrimp with a house fresh cocktail sauce
- Beef Carpaccio with roasted cauliflower, smoked cheddar, avocado aioli & greens
- Cranberry stilton apple tart, wrapped in a rosemary garlic crust with fresh mozzarella topped with cider dressed greens

Salads (Select one)

- Grilled Caesar salad, lightly grilled romaine, shaved parmesan, croutons & house dressing
- Pear spinach salad with goat cheese, roasted walnuts & citrus dressing
- Green salad featuring local seasonal vegetables

Dinners Entrees (Select one)

- Beef short rib, slowed with red wine**, mushrooms & onions served over parsnip mash with roasted carrots & fried enoki mushrooms
- Roasted salmon, served over pea dill risotto** finished with caramelized leeks and pumpkin seeds
- Braised lemon chicken, over stewed rainbow chard** with fingerling potatoes finished with shaved radish & balsamic glaze
- Beets & spinach, roasted beets, fresh ricotta & smoked basmati rice** on a bright spinach sauce, topped with crisp spinach & beet salad

Desserts (Select one)

- Gingersnap Crème Brulee, topped with fresh whipped cream & gingersnap cookie
- Apple pie, made with the fall harvest of apples in a cheddar crust topped with vanilla bean ice cream
- Red wine cheese cake, made with clay house cabernet in a chocolate cookie crust

Breakfast Oct 27 \$12PP

Drinks

Coffee, Tea, Iced Tea

Fresh Muffins

Maine Blueberry & Apple Spice

Breakfast Entrees (Please make your selection below)

Sausage Bacon & Egg Strata, made with House Sausage, Smoked Pork & Whipped Eggs finished with local Cheddar

Spinach Asparagus & Mushroom Strata, Roasted Asparagus & Mushrooms with Baby Spinach, Whipped Eggs & House Ricotta