



Women's Club Luncheon Event

Thursday, March 9th - Doors open at 10:30 a.m.
Anthem Center Ballroom - \$38/person

MENU

APPETIZER

Caprese Skewers: Heirloom cherry tomatoes marinated in a house herb oil, skewered with a mozzarella pearl wrapped in a basil leaf and a Mediterranean olive.

BUILD YOUR OWN MEDITERRANEAN COMBO

Dip Options: Roasted garlic, red pepper and baba ghanoush.

Main Entrees: Garlic herb marinated chicken,
seasoned lentils and roasted veggies.

Toppings: Seasoned cherry tomatoes, cucumber, pickled red onions,
pickled fennel, toasted garbanzo beans, sunflower seeds, tabouli,
crumbled feta salad, fresh parsley, and fresh mint.

Sauces & Dressings: Tzatziki, toum (garlic sauce), lemon poppy seed
dressing, olive oil & balsamic vinegar.

All plates are served with a side of fresh toasted pita bread.

PLATED DESSERTS

Baklava: Thin layers of phyllo dough intertwined with chopped pecans,
walnuts and pine nuts, dipped in a sweet honey syrup.

Please tear off and submit to the Women's Club mailbox. Make checks payable to: Sun City Anthem Community Assoc., with Women's Club in the memo line. (No refunds after deadline, but transferable to another member.) **Submit your check with this form no later than FRI. MARCH 3rd.**

Please direct any questions to: Barb Panning, Lvbarb2@gmail.com

For the Vegetarian option, please contact: Karen Mandley, Mand08@aol.com

Name: _____ Phone number: _____

Email: _____ Amount enclosed: \$ _____