



Spring 2022

Dear IAPD Agency Member,

We are looking forward to hosting the 44th Annual IAPD Legislative Reception and Dinner scheduled on Tuesday, March 8th, 2022 at the Illini Country Club. For those of you that will be making dinner reservations this year, below find your menu options:

Entrees (all entrees served with a signature ICC House salad tossed in house dressing, fresh baked bread and vegetable and starch du jour)

Beef Tenderloin (\$43) – Green Peppercorn Cream Sauce

Miso Mirin Atlantic Salmon with Jasmine Rice (\$36)– Ginger-Scallion Relish, Hoisin

Huli Huli Chicken with Jasmine Rice (\$32) Sweet and Sour Tamari Sauce, Pineapple Salsa

Desserts

Grilled Banana Bread, Peanut Butter-Cream Cheese Smear and Caramelized Banana Vanilla Ice Cream (\$8)

Duo of Cannoli with Berries and Chocolate Sauce (\$7)

Chocolate Cheesecake with Fresh Berries and Strawberry sauce (\$8)

Both non-alcoholic and alcoholic beverages will be available during dinner service and can be added to your Agency's bill.

We ask that you contact me to initially reserve your table and then by Wednesday, March 2nd to confirm your reservation and include final guest count, number of each entrée and number of each dessert. Please note that we annually sell out for this event, so we encourage you to make your initial reservation early.

If you will not be at the dinner, please designate a main contact and provide them an RSVP list so they can remind your guests what they ordered. Please note, changes the evening of will not be possible due to the anticipated large number of guests dining.

At the event we will provide your onsite contact with table cards for each entrée that was pre-ordered by your guests. We request your assistance in distributing these cards based on what your guests ordered. Your cooperation in this will help to ensure a smooth and efficient dinner service for your group and others.

Please remember that all reservations and entrée counts **MUST** be confirmed no later than Wednesday March 2nd.

We look forward to hosting the reception and dinner.

Thank you,

Zach Lewis

Zach Lewis

General Manager/COO