

*Luncheon Reservation Thursday—December 14, 2017  
Ivar’s Salmon House - on the shores of North Lake Union*

Social Hour Starts 11:00 AM

Your CHECK should be in multiples of your entrée selection(s) below (price includes tax & gratuities):

**Mail** your check payable to **CHEVRONTEXACO RETIREES ASSOCIATION (CTRA)** with the reservation form to:

Jeff Stelmach, 15350 Angelo Strada Place SE, Olalla, WA 98359-4508

Phone 253-259-8533 or Email Jeff at **stelmach-cra@wavecable.com**

*RESERVATION  
DEADLINE  
SUNDAY, DEC. 11th*

Name: \_\_\_\_\_ Spouse/Guest (s) Name (s): \_\_\_\_\_

Entrée Choices: **NOTE All prices shown are per person**

**1) Cedar Plank Roasted Sockeye Salmon** \_\_\_ Number \_\_\_\_\_ **\$25.00**

Brown sugar spice rub, macerated blackberries, hazelnut vinaigrette, mesquite cornbread pudding.

\* **Circle one:** Salad with balsamic dressing or Clam chowder

**2) Penne Pasta Pomodoro** \_\_\_ Number \_\_\_\_\_ **\$20.00**

Penne pasta, diced Roma tomatoes, fresh basil, garlic, red chili flake, olive oil, white wine, parmesan cheese

\* **Circle one:** Salad with balsamic dressing or Clam chowder

**3) Washington Dungeness Crab & Bay Shrimp Louie** \_\_\_ Number \_\_\_\_\_ **\$25.00**

Classic Louie preparation, house made 1000 Island dressing

\* **Circle if you want:** Clam chowder

**4) Alder Grilled 6oz Prime Top Sirloin Steak (cooked “MED.”)** \_\_\_ Number \_\_\_\_\_ **\$25.00**

Dijon-horseradish butter, balsamic syrup, shallot-roasted fingerling potatoes

\* **Circle one:** Salad with balsamic dressing or Clam chowder

**It would be appreciated if you are unable to submit your reservation in advance and want to attend the luncheon, please have your check ready when you arrive.**

*Raffle \$5.00 per ticket Must be present to win  
Handmade Afghan & blanket throw, Christmas Gift Baskets, and much more!*