



**Reception for the Most Illustrious Daniel D. Elliott, Grand Master of the Grand Council of Cryptic Masons of the State of New York**

**Saturday November 2, 2024**

6:00 PM – Cash Bar/Social Hour 7:00 PM – Dinner and Reception

**Resorts World Casino, (Epicenter), 888 Resorts World Dr, Monticello, NY 12701**

Name: \_\_\_\_\_

Current Office / Title \_\_\_\_\_

Spouse / Companion Name: \_\_\_\_\_

Address: \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Contact Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Chicken Saltimbocca - \$70.00 – No. \_\_\_\_\_ \$ \_\_\_\_\_

Filet Mignon - \$80.00 – No. \_\_\_\_\_ \$ \_\_\_\_\_

Red Snapper - \$75.00 – No. \_\_\_\_\_ \$ \_\_\_\_\_

Total – No. \_\_\_\_\_ \$ \_\_\_\_\_

Make checks out to **Goshen Council #93**, Mail to the Grand Sentinel,

**Bruce McQuade, 167 County Rt. 1A, Warwick, NY 10990-2803.**

## **Dinner Choices:**

**Chicken Saltimbocca** – Sautéed Breast of Chicken Scaloppini Topped with Prosciutto, Spinach, Aged Provolone, Fresh Sage and a Madeira Wine Sauce.

**Filet Mignon** – 8oz Grilled Filet with Bordelaise Sauce.

**Red Snapper** – Pan Seared Skinless Fillet with Lemon Caper Sauce.

All dinners come with a House Salad, breads, coffee, tea, and a NY Style Cheesecake with Seasonal Berries for Dessert. The chefs will prepare an appropriate complement of fresh seasonal vegetables and a side dish to enhance our meal.

Any food allergies, restrictions, or questions of any kind, please contact the Grand Sentinel, R.I.: Bruce McQuade. Email: [brucemcquadehr309@gmail.com](mailto:brucemcquadehr309@gmail.com)

**Deadline for Meal Reservations is October 25th**