



## ....From Your Events Committee

(and Food & Beverage Department)

**April 10<sup>th</sup>, 2023**

### **Monday, April 10<sup>th</sup> – Bingo**

#### **BONUS BINGO DAY**

**The Vistas Dining Room. Participation and ADMISSION is limited to those 21 years of age and older.**

- Bingo Sales Begin at 4:30 p.m.
- Early Bird Bingo at 5:45 p.m.
- Regular Bingo begins at 6:00 p.m.

(Prices start as low as \$3 per pack for 11 games (Cash Only!))

**Seating is limited so come early! \$8 limited Bingo menu buffet.**

*If you have questions, please call: Virgil Maynard – 825-6620 or [virgilRmaynard@gmail.com](mailto:virgilRmaynard@gmail.com) . Please do not call the SaddleBrooke One or Two offices.*

### **Wednesday, April 12<sup>th</sup> – Chefs Table**

The first course is spinach salad, hard-cooked egg, red onion, warm bacon vinaigrette. The entrée is slow roasted beef striploin w/cremini mushroom madeira sauce, caramelized shallot potato gratin, oven roasted broccoli and cauliflower. Dessert is cherries jubilee over vanilla bean ice cream.

The appetizer and entrée will be served with an appropriate glass of wine. Price is \$36pp plus tax and gratuity. Reservations are a must, starting at 4:30pm. Click on the link to use the new online reservation system. PLEASE no substitutions!

### **Wednesday April 19<sup>th</sup> – Chillin and Grillin-Chuck Moses**

Start the evening with Italian chopped salad w/honey balsamic dressing. The entrées are prosciutto wrapped boursin stuffed chicken breast w/spinach cream sauce and shrimp brochette. The sides are garlic-parmesan orzo and marinated grilled asparagus. Dessert banana pudding w/nilla wafers

Price is \$30pp plus tax and gratuity. Reservations are a must, starting at 4:30pm. Also, how close to the music you would prefer. PLEASE, no substitutions!

### **Wednesday May 3<sup>rd</sup> – Cinco de Mayo Celebration with Mariachi Luz de Luna**

Sadly, our beloved **Sol Azteca** has disbanded, but we found a new band we think you will like.... **Mariachi Luz de Luna**.

Please come and enjoy them. Start the evening tri color tajin dusted tortilla chips with house made red and green salsa. This is followed by house made chicken tortilla soup topped with tortilla strips and cotija cheese. The entrée is a Trio of enchiladas (chicken with white sauce, pork with green sauce, cheese with red sauce). Sides are black bean puree and Cilantro rice.

Dessert is Dulce de leche ice cream with cinnamon sugar churro

Price is \$32pp plus tax and gratuity. Reservations are a must, starting at 4:30pm. Please note if you have a location preference, dining room or lounge. PLEASE, no substitutions!

### **May 14<sup>th</sup> – Mother's Day Buffet**

#### **Breakfast**

omelet station

parmesan herbed home fries with bell pepper and onion

sausage links  
hickory smoked bacon  
sliced fresh fruit  
assorted pastries

**Salad Bar**

mixed greens, toasted almonds, strawberries, goat cheese  
ranch and champagne vinaigrette  
assorted dinner rolls

**Entrees**

herb marinated sea bass with citrus beurre blanc and white and wild rice pilaf,  
chicken coq a vin and potato leek puree  
roasted broccoli cauliflower and red bell pepper medley

**Carving Station**

herb crusted prime rib, au jus, creamy horseradish

**Dessert**

assorted cakes  
petit fours

Price is \$40pp plus tax and gratuity. Children 6-10 \$14pp and under 5 are free. Reservations are a must, starting at 10:00am

***All ticket sales are final. No refunds or exchanges.  
Cash, check or house account only. NO credit cards.***