**DMI’s 15th Anniversary Celebration**

**Dinner Menu Selection Survey**

*Attendee Information*

**Name:**

**Technical College:**

**If Other Organization:**

**Email Address:**

**Telephone Number:**      

Planning to Attend DMI’s 15th Anniversary Celebration Dinner

Thursday, April 11, 2019 – in Villa Gottfried Room B

Please indicate your choice of Dinner Entrée

**Chicken and Steak Duxelle** (Marinated & Seared Chicken Breast Stuffed with Wild Mushroom Duxelle, and Grilled 5 oz Angus Beef Tenderloin Topped with Duxelle Butter; served with Garden Salad, Boursin Whipped Potatoes, Seasonal Vegetable, and Red Wine Jus)

**Prosciutto-Wrapped Pacific Halibut** (Marinated with Extra Virgin Olive Oil, Fresh Lemon & Basil, Wrapped in Prosciutto; served with Creamy Lemon Risotto, Seasonal Vegetable, and Salsa Verde) (GLUTEN FREE)

**Roasted Mushroom Ravioli** (Ravioli with Mélange of Roasted Mushrooms & Ricotta Cheese, Seasonal Vegetable, Butter-Sautéed Baby Spinach with Porcini Mushroom Butter Sauce)

**Please note special meal considerations (i.e. allergies):**

Would you like to bring a spouse, significant other, or guest to dinner?  Yes

**Name of Guest:**

**Cost:** $50.00 for Guest Dinner

**Guest Dinner Entrée Selection:**  **Chicken & Steak Duxelle**

**Prosciutto-Wrapped Halibut**

**Roasted Mushroom Ravioli**

***Please mail payment and a copy of this form for guest meal by March 29th to:***

***Districts Mutual Insurance, 212 W. Pinehurst Trail, North Sioux City, SD 57049.***

This will allow DMI to confirm attendance counts for the DMI 15th Anniversary Dinner and Program.