

## Email addresses of scheduled speakers

August 18:	Eric Peterson	<a href="mailto:Eric.Peterson@jamescitycountyva.gov">Eric.Peterson@jamescitycountyva.gov</a>
September 1:	Heron Weidner	(Matt Queripel has contact information)
September 15:	Kenneth Janes	<a href="mailto:Office@rotary7600.org">Office@rotary7600.org</a>
October 6:	Julio DaSilva	<a href="mailto:Julio.Dasilva@uss.salvationarmy.org">Julio.Dasilva@uss.salvationarmy.org</a>
October 20:	Richard Sullivan	<a href="mailto:RSullivan@cwf.org">RSullivan@cwf.org</a>
November 3:	Terry Banez	<a href="mailto:terrybanez@businesswilliamsburg.com">terrybanez@businesswilliamsburg.com</a>
November 17:	David Brashear	<a href="mailto:dmbashear@wm.edu">dmbashear@wm.edu</a> (need to reconfirm date)
December 1:	Robin Wilcox	<a href="mailto:robin.wilcox@wellsfargoadvisors.com">robin.wilcox@wellsfargoadvisors.com</a>
	Rodney Bolyard	<a href="mailto:rbolyardcpa@mossandriggs.com">rbolyardcpa@mossandriggs.com</a>

January 19 or February 2, 2023 offered to Mary McQueen [mmcqueen@ncsc.org](mailto:mmcqueen@ncsc.org)  
(no reply as of August 5)

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## Artwork for children's books on certificates given to speakers

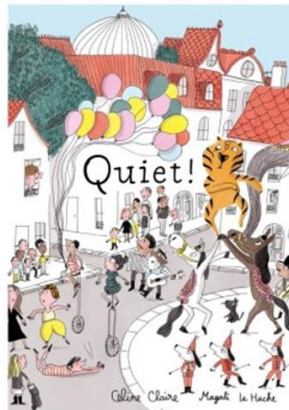
(Requests must be sent to Benjamin Goldberg at least two [2] weeks in advance with name and information about each invited speaker)

Benjamin Goldberg [bgoldberg@wrl.org](mailto:bgoldberg@wrl.org)

*The certificate below will be printed out and delivered to the meeting room  
at the Williamsburg Lodge for the August 18<sup>th</sup> meeting*



In Honor of  
Eric A. Peterson  
August 18, 2022



Donated the book 'Quiet!'  
by Celine Claire  
to the Williamsburg Regional Library

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## **Dinner menu for meetings**

Amanda Trahant

[amanda@cwf.org](mailto:amanda@cwf.org)

Menu requests must be provided to the Lodge at least two [2] weeks in advance

Number of dinners must be provided to the Lodge at least 72 hours in advance of meeting

The following dinner requests were provided to the Williamsburg Lodge

**September 1:** Sweet potato bisque, (Menu #12) Baked Italian Sausage Ziti Pasta, Wilted Greens, Shaved Parmesan Cheese, Warm Roasted Garlic Bread. Estimate of 18 dinners + 1 gluten-free dinner + 1 vegetarian dinner.

**September 15:** Tossed greens salad with honey mustard dressing, (Menu #3) VA Ham and Provolone Cheese Crusted Chicken Breast Herb Risotto, Broccoli, Carrots, Cider Jus. Estimate of 18 dinners + 1 gluten-free dinner + 1 vegetarian dinner

### **ROTARY MENUS (2022-2023)**

Each menu is \$26 per person inclusive

#### **Choose One (1) of the following**

1. Tomato Bisque
2. Clam Chowder
3. Roasted Onion and Mushroom Soup
4. Sweet Potato Bisque
5. Tossed Garden Greens Salad (Cherry Tomatoes, Carrot Curls, Sliced Cucumbers, Croutons)  
Choice of Dressing: Bleu Cheese, Ranch, 1000 Island, Honey Mustard, Herb Vinaigrette
6. Baby Spinach Salad (Shaved Fennel, Orange Segments, Bleu Cheese- Citrus Vinaigrette)
7. Caesar Salad (Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese- Caesar Dressing)

#### **All Menus come with:**

Fresh Rolls and Butter

Chef's Choice of Dessert

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee

Mighty Leaf Teas

#### **MENU 1**

Herb Crusted Chicken Breast

Wild Rice Pilaf, French Beans, Roasted Mushrooms, Lemon Butter Sauce

#### **MENU 2**

Southern Fried Chicken

Whipped Potatoes, Green Beans, Chicken Gravy

#### **MENU 3**

VA Ham and Provolone Cheese Crusted Chicken Breast

Herb Risotto, Broccoli, Carrots, Cider Jus

#### **MENU 4**

Chicken Scallopini Herb Butter Sauce

Rice Pilaf, Vegetable Medley

**MENU 5**

Apple Brined Roasted Turkey Breast  
Whipped Potatoes, Green Beans, Baby Carrots, Cranberry Relish, Turkey Gravy

**MENU 6**

Apple Brined Grilled Pork Chop  
Sweet Potato Gratin, Country Green Beans, Root Beer BBQ Sauce

**MENU 7**

Herb Grilled New York Pork Steak, Root Beer BBQ Sauce  
Warm Potato & Vegetable Salad

**MENU 8**

Braised Beef Short Rib  
Mac and Cheese, Green Beans, Baby Carrots, Beef Jus

**MENU 9**

Pepper Crusted Beef Shoulder Tender  
Herb Roasted Potatoes, Broccoli, Carrots, Sauce Au Poivre

**MENU 10**

Herb Grilled Gaucho Steak  
Roasted Potato Wedges, Chimichurri Butter, Grilled Corn Succotash, Veal Jus

**MENU 11**

BBQ Boneless Short Ribs of Beef  
Smoked Baked Beans, Mudda Sauce, Vegetable Medley

**MENU 12**

Baked Italian Sausage Ziti Pasta  
Wilted Greens, Shaved Parmesan Cheese, Warm Roasted Garlic Bread

**MENU 13**

Penne Pasta Primavera, Roasted Tomato Basil Crema  
Roasted Italian Sausage, Warm Garlic Bread

**MENU 14**

Grilled Atlantic Salmon  
Warm Potato and Vegetable Salad, Mustard Butter Sauce

**MENU 15**

Herb Breaded Cod  
Whipped Potatoes, Broccoli, Carrots, Lemon Butter Sauce