

## Tentative Menus for 2009-2010

Our goal is to keep the cost of the meal to \$5.00/person  
Volunteer cooks will not have to pay for their dinner and will be reimbursed for items purchased.

<b>Meeting Date</b>	<b>Menu</b>
<b>5<sup>th</sup> October 2009</b>	<b>Italian Sausage, Onions and Red, green and yellow Peppers, Polenta, Rolls/Butter Salad with Italian Dressing Homemade cookies</b>
<b>2<sup>nd</sup> November 2009</b>	<b>Lasagna, Salad w/ Dressing, Bread Ice Cream w/ Toppings and bowl of fruit</b>
<b>7<sup>th</sup> December 2009</b>	<b>Christmas Party – catered</b>
<b>4<sup>th</sup> January 2010</b>	<b>Pasta Fagioli, Salad w/ Dressing Rolls and Tiramisu</b>
<b>1<sup>st</sup> February 2010</b>	<b>Bruschetta, Eggplant Parmeggiano, Salad w/ Dressing, Bread Dessert (Homemade Italian Cookies)</b>
<b>1<sup>st</sup> March 2010</b>	<b>Pasta &amp; Meatballs, Salad w/ Dressing, Bread Dessert(TBD) and bowl of fruit</b>
<b>5<sup>th</sup> April 2010</b>	<b>Chicken Cacciatore Rest of menu TBD</b>
<b>3<sup>rd</sup> May 2010</b>	<b>Skipping business meeting due to Picnic (Saturday, April 24<sup>th</sup>)</b>
<b>7<sup>th</sup> June 2010</b>	<b>Antipasto platters</b>