



INDIA CO. 3/3 REUNION

Niagara Falls, NY - Sept 12 - 17, 2017

REGISTRATION FORM

Fill out the Registration Form, Menu Selection Chart and mail with payment

NAME I-3/3 VETERAN <input type="checkbox"/> FAMILY MEMBER OF FRIEND <input type="checkbox"/> OTHER _____ FIRST REUNION? <input type="checkbox"/> YES <input type="checkbox"/> NO			
WILL HAVE CAR <input type="checkbox"/> YES <input type="checkbox"/> NO			
NICK NAME IN VIETNAM	TOUR DATES (MO/YR TO MO/YR)	PLATOON	RANK IN INDIA CO. HIGHEST MILITARY RANK
STREET ADDRESS			
CITY	STATE	ZIP	
PHONE	EMAIL ADDRESS		
ITEM	PRICE PER PERSON	NUMBER OF PEOPLE	AMOUNT
Registration Fee Before 8/1/17	\$15.00		
Registration Fee After 8/1/17	\$30.00		
Saturday Night Banquet	\$46.00		
Saturday Night Childrens Menu (under 12)	\$16.00		
TOTAL			
DISABILITY/DIETARY RESTRICTIONS			
NAME OF SPOUSE AND/OR GUEST(S): <i>(SKIP IF LISTED ON MENU SELECTION CHART)</i>			
OTHER COMMENTS:			

Make check or money order payable to: **India 3-3 RVN Reunion Fund**

Send the completed forms and payment to:

India Co 3/3 Marines RVN

ATTN: C. Kensy
2189 Parker Blvd
Tonawanda NY 14150-7211

BANQUET MENU

for Saturday Sept 16, 2017 Cocktails from 6pm to 7pm with cash bar. Banquet at 7pm.

We will be having a sit-down dinner with one choice from each of these 5 groups. All entrees served with assorted rolls and whipped butter, coffee, decaffeinated coffee and assorted teas.

1. ENTREE

Lemon Chicken Grilled Chicken Breast served with a lemon and rosemary jus

Pork Roulade Roasted pork loin stuffed with red peppers, garlic spinach and smoked cheddar cheese, with a pan sauce

Flank Steak BBQ rubbed grilled flank steak served with a bacon & gorgonzola emulsification

Salmon Oscar Pan seared salmon filets, charred asparagus and bearnaise

2. SIDE

Roasted Red Jacket Potatoes Seasoned with thyme and rosemary

Wild Rice/Rice Pilaf A mixture of the traditional rice

Pecan Glazed Sweet Potatoes Roasted sweet potato fingerlings glazed in brown sugar & pecans

3. VEGETABLE

Brussel Sprouts & Apple Hash Oven roasted brussel sprouts, seasonal apples and bacon

Honey Braised Carrots Roasted seasonal carrot spikes in honey, cognac and parsley

Roasted Beets Medley of golden, red beets and Vidalia onions

4. SALAD

Caesar Chopped romaine, bacon, parmesan cheese, croutons, lemons and caesar dressing

Nicoise Spinach, hard boiled egg, kalamata olives, green beans, red jacket potatoes and a French vinaigrette

House Mixed greens, tomatoes, carrots, red onions, croutons and balsamic dressing

5. DESSERT

Chocolate Mousse A rich chocolate flavor and silky smooth texture

Poached Pears Pears in a liquor flavored syrup, served with vanilla bean ice cream

CHILDREN'S MENU

The menu for children under age 12 is still to be determined, but it will be kid friendly and will include free soda refills.

Fill out the Menu Selection Chart to place your advanced order(s) and include it with your registration form.

MENU SELECTION CHART Make your banquet selections for yourself and guests using this chart. Select one item <input checked="" type="checkbox"/> from each of the five groups.	ENTREE					SIDE			VEGETABLE	SALAD			DESSERT			
	LEMON CHICKEN	PORK ROULADE	FLANK STEAK	SALMON OSCAR	VEGETARIAN	ROASTED RED POTATOES	WILD RICE/ RICE PILAF	GLAZED SWEET POTATOES	BRUSSEL SPROUTS	HONEY BRAISED CARROTS	ROASTED BEETS	CAESAR	NICOISE	HOUSE	CHOCOLATE MOUSSE	POACHED PEARS
MEMBER NAME																
SPOUSE																
GUEST																
GUEST																
GUEST																
GUEST																