

**MEALS FORM**

**Grand Chapter of Nevada, Order of the Eastern Star Crown of Light Session**

October 5-8, 2025 Atlantis Casino Resort Spa, Reno, Nevada

**One Form Per Person. Deadline is September 1, 2025 (firm)**

Please mail form and check to address listed below OR complete the information and pay on line.

NAME(S) \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE/PROVINCE \_\_\_\_\_ ZIP \_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_ PHONE \_\_\_\_\_

PRIMARY CHAPTER NAME, NUMBER, LOCATION \_\_\_\_\_

JURISDICTION \_\_\_\_\_ TITLE(S) \_\_\_\_\_

(as of October 5, 2025)

**ALLERGIES AS RELATED TO THESE MEALS** \_\_\_\_\_

*Meals are open to all except PGM/PGP's dinner which is for any PGM/PGP and current WGM/WGP's and their escorts.*

A Vegetarian Meal is available for same cost as meals at the same time upon request. 

	Cost	#Tickets	Total Cost
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**Sunday, Oct 5, 6:00 PM OES AROUND THE WORLD FUN NIGHT**

	\$70.00	X _____	\$ _____
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Dinner Buffet

Garden Salad Bar, Antipasto Salad, Fresh Fruit, Saffron Wild Rice Pilaf, Farn Style Green Beans with Bacon & Onions, Lasagna Bolognese, Deep Fried Prawns, Boneless Beef Short Ribs, Coffee or Tea and Assortment of Specialty Desserts

**Monday, Oct 6, 12:00 PM DISTINGUISHED GUESTS LUNCHEON**

	\$48.00	X _____	\$ _____
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**CHOOSE ONE:** Chicken Piccata with Wild Rice Pilaf, Fresh Seasonal Vegetables, Lemon Caper Sauce (chicken)  
**OR** Herb Crusted Pork Loin with Yukon Gold Mashed Potatoes, Braised Red Cabbage, Glazed Carrots, Rosemary & Port Wine Demi-Glaze (pork)  
Both include: Bibb Salad (Apples, Pears, Sundried Cranberries, Gorgonzola, Shaved Fennel, Myers Lemon Vinaigrette), Assorted Artisan Breads with Butter, Coffee or Tea  
Dessert: Strawberry-Champagne Mousse Bombe

**Monday, Oct 6, 5:00 PM FRIENDS OF BARBIE DINNER**

	\$62.00	X _____	\$ _____
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**CHOOSE ONE:** Chicken Cordon Bleu- Mornay Sauce, Au Gratin Potatoes, Fresh Seasonal Vegetables (chicken)  
**OR** Crab Crusted Salmon with Lobster Sauce, Yukon Gold Mashed Potatoes and Parmesan Roasted Broccoli (fish)  
Both with Green Garden Salad (Mixed Field Greens, Tomato, Cucumber, Shredded Carrot, Dressing)  
Artisan Breads & butter, Coffee or Tea  
Dessert: New York Cheesecake

**Tuesday, Oct 7, 7:00 AM BREAKFAST for Current AM's & AP's and Current Conductresses & Associate Conductresses**

	\$35.00	X _____	\$ _____
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Classic Breakfast  
Include: Scrambled Eggs, Hickory Smoked Bacon, Fresh Fruit Medley, Muffins and breads. Served with Juices, Coffee or Tea

**Tuesday, Oct 7, 12:00 PM GRAND REPRESENTATIVES LUNCHEON**

	\$36.00	X _____	\$ _____
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**West Coast Club**  
Sliced Turkey, Bacon, Lettuce, Tomato, Avocado, Mayo, Light Dijon Mustard, Croissant  
Creamy Coleslaw, Coffee or Tea  
Dessert: Rustic Apple Tart

**Tuesday, Oct 7, 6:00 PM GENERAL MEMBERSHIP BANQUET**

	\$62.00	X _____	\$ _____
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**CHOOSE ONE:** Boneless Beef Short Ribs-Yukon Gold Mashed Potatoes, carrots & wild mushrooms (beef)  
**OR** Grilled Salmon topped with olives, capers, & tomatoes-saffron orzo salad, fresh seasonal vegetables (fish)  
Both with Caesar Salad (romaine hearts, aged parmesan, roasted garlic croutons, classic Caesar dressing)  
Artisan Breads & butter, Coffee or Tea  
Dessert: Mixed Berry Shortcake

**Tuesday, Oct 7, 6:00 PM PAST GRAND MATRONS/PATRONS DINNER**

	\$78.00	X _____	\$ _____
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Petite Filet with Port Wine Demi-Glaze & Pistachio Crusted Grilled Salmon with Pesto Sauce  
Yukon Gold Mashed Potatoes, Roasted Romanesco Broccoli, Baby Iceberg Wedge Salad (Tomatoes, Crumbled Bacon, Maytag Blue Cheese, Buttermilk Ranch Dressing) Artisan Breads & butter, Coffee or Tea  
Dessert: Flourless Chocolate Cake with Coconut Macaron

**Wednesday, Oct 8, 7:00 AM PAGO BREAKFAST**

	\$35.00	X _____	\$ _____
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Classic Breakfast  
Include: Scrambled Eggs, Sausage, Fresh Fruit Medley  
Muffins and breads. Served with Juices, Coffee and Tea

**Wednesday, Oct 8, 12:00 PM ALL MEMBERS LUNCHEON**

	\$36.00	X _____	\$ _____
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Atlantis Caesar Salad  
Charbroiled Chicken Breast, Chopped Romaine, Focaccia Croutons, Shaved Parmesan, House-Made Caesar Dressing, Freshly Baked Rolls & Butter, Coffee & Tea  
Dessert: Lemon Pie

**TOTAL** \_\_\_\_\_ \$ \_\_\_\_\_

**Make Checks payable to Nevada Grand Chapter Session**

**Mail to: Kathy Dini, PGM Meals Chairman**

**Check Website for online payment instructions**

**310 Virginia St.**

Contact me if needed: [kathydini@yahoo.com](mailto:kathydini@yahoo.com) Phone 775-224-6145

**Yerington, NV 89447**

Funds for Meals and Registration may be one check, but include all forms.

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Date Received \_\_\_\_\_ Form of Payment: Check # \_\_\_\_\_ On Line \_\_\_\_\_

Also for \_\_\_\_\_