

MAKE YOUR OWN
Sandwich/Wrap Buffet
Menu Choices

* * *

for your sandwich or wrap choose from:
 vegetarian, roast beef, turkey, ham, cheese

also on the buffet choose from:

Roasted Red Pepper Soup

Marinated and Grilled Vegetable Salad

Potato Salad with Bacon and Chives

Potato Chips

Bakery Fresh Cookies

Thatcher Hall
 (former venue
 for our SOAR
 luncheons)
 is next door to
 the Barrington
 Student Union



Parking should not be an issue as this luncheon is scheduled during spring break at SUNY Potsdam. Closest lots to Thatcher Hall are #20 and #22 (near the SOAR office). Walk up Watertown Drive (towards the center of campus) to Barrington Drive. Thatcher is the building on the right. Once inside, take the stairs or elevator (past the serving counter) to the 2nd floor.

Fill in the form below and return it with your payment to the SOAR office on or before **Wednesday, March 13, 2013**

Please sign me/us up for the **Meet-the-Chef: George Arnold \$10 per member/guest (due 03/13/13)**

ENCLOSED is my check for **TOTAL: \$ _____** for # members **_____** and # guests **_____**

MEMBER/GUEST NAME(S) _____

ADDRESS: _____

PHONE: _____ **EMAIL** _____

Make the check payable to: **PACES 235** and note on the check: **Meet the Chef**

NOTE: Checks are not cashed until just before the event; write a separate check for each event or trip; *mail your check to:*
 SOAR, 389 Van Housen ext., SUNY Potsdam, 44 Pierrepont Ave., Potsdam, NY 13676

Meet the Chef:
George Arnold

Director of Dining Services at
SUNY POTSDAM

location

Thatcher Hall

(second floor)

Wednesday, March 27, 2013

12:00 pm

COST: \$10 (member or guest)

PAYMENT DUE (on or before)

Wednesday, March 13, 2013

NOTE: Due date is in the first week of SOAR classes!

We will meet George Arnold and hear about what it is like to run a daily food operation at a large university. Take a kitchen tour and find out what goes on there. Ask George the questions you've always wanted to ask a chef.

George is the chef behind all our fall and spring luncheons. He has been a long-time supporter of the food needs of our organization and we have appreciated his great menus and his generosity!

George (class of 1992 SUNY Potsdam) is an American Culinary Federation-certified executive chef. He is also a recipient of an "Excellent in Professional Service" award from SUNY Potsdam.

