

DON'T MISS ... THE THIRD ANNUAL
ANGELO'S LABOR OF LOVE FUNDRAISER
to benefit The Potsdam Humane Society

Sunday, September 27, 2009 ❖ 11 a.m. – 5 p.m.
43 Maple Street, Potsdam

PRIX FIXE MENU

Prepared by Chef Extraordinaire Angelo Landi and his Staff

COCKTAIL

Glass of wine or beer

APPETIZER

Shrimp Appetizer

CHOICE OF GARDEN SALAD OR SOUP

Wally's Special Soup
Angelo's Clam Chowder

ENTREES

Aged 6 oz. Filet Mignon — with twice-baked potato, béarnaise sauce, and sautéed garden fresh vegetable

Caprice Lasagna — a wonderful lasagna made with fresh basil, oven roasted Roma tomatoes, imported ricotta cheese and whole milk mozzarella cheese

Burgundy Tenderloin Tips — with shitake mushrooms over wild rice and fresh garden vegetables

Greek Salmon — a beautifully grilled Atlantic Salmon fillet over wilted organic spinach and topped with sun-dried tomatoes and feta cheese with wild rice and a mélange of fresh veggies

Confetti Chicken — pan fried organic chicken breasts finished with stewed tomatoes, fresh mushrooms and green peppers over homemade pasta rags with imported Romano cheese

Stuffed Portabella Mushroom — a huge cap filled with sautéed veggies over wild rice and finished with fresh feta cheese

DESSERTS

A variety of scrumptious desserts

REFRESHMENTS

Coffee, Tea, or Soda

\$30⁰⁰



Reservations Preferred!
Seating is limited.

RESERVE YOUR SEAT TODAY! CALL ...
Angelo's — 265-9227

All proceeds to benefit POTSDAM HUMANE SOCIETY's Capital Campaign.
“A LABOR OF LOVE”