



Luau Style

Progressive Dinner

Saturday, July 8, 2017

Mai Tais, Cocktails and Pupus at the home of Donna Degele
16182 Bimini Lane
5:30 to 6:30

Luau-Style Dinner at Bonaire Clubhouse
Catered by Teak Productions
Live Entertainment by Lakelani's Rhythm of the Islands
Hosted Bar
7:00-8:30

Desserts at the home of Sam Juergens and Tom Linden
16198 Bimini Lane
8:45PM



Event Hosts: Janet Littlejohn and Ralph Lind/ Bob and Barbara Blodgett

Come by Duffy, on foot, or by car- Duffy docks will be marked at all locations

Make reservations on www.sgyc.club to use PayPal
Or send a check payable to SeaGate Yacht Club to
Janet Littlejohn
3678 Montego Dr. Huntington Beach 92649



Attendees Names _____

Number of Members @ \$75 _____ Numbers of Guests @ \$85 _____

By July 1st

Ticket Prices Nonrefundable

Bringing your Duffy? Yes/No Room to fit others? Yes/No How many? _____

DO NOT DOCK OTHER THAN SGYC DESIGNATED DOCKS

Do you wish to request a Duffy ride? Yes/No

Menu – Seagate Yacht Club Progressive Dinner
Host: Janet Littlejohn & Ralph Lind/ Bob and Barbara Blodgett
Saturday July 8, 2017

ALOHA – Polynesian Theme

5:30pm – 6:45 pm @ 16182 Bimini Lane

**Tray Pass Pu-Pu Platter & Mai Tai Greeting– includes Secret
Spam Recipe**

Coconut prawns with kumquat mustard sauce
Spring rolls with sweet chili sauce
Ahi Poke on Belgian Endive spears
Yakitori beef skewers with sesame glaze/ Portuguese sausage

7:00pm -8:30 pm @ Clubhouse

Traditional Hawaiian Luau Buffet

Kalua Pua'a - Hawaiian roasted pork with all the trimmings

King's Hawaiian rolls, taro rolls, Poi

Baked Mahi Mahi and soy-ginger and scallion glaze

Spinach Salad with Mandarin oranges, vanilla-orange vinaigrette

Baked Sweet potato with toasted coconut

Pineapple rice

8:45 pm – 10:00pm Dessert @ 16198 Bimini Lane

Dessert and Coffee Stations

Banana Flambe with vanilla beach ice cream

Seasonal fresh tropical fruits

Kona Coffee