

Welcome to the Clear Lake Symphony newsletter providing you with reminders of upcoming season performances and the Great Chefs fundraising event.

**The Clear Lake Area Symphony
Society presents**



**"A Rhapsody on a Theme
by Great Chefs"**

Place: Hilton Houston NASA Clear Lake

Hotel Ball Room

Date: Thursday, March 4, 2010

Time: 7:00 - 10:00 pm

Price: \$60 per person

*Proceeds benefit the Clear Lake Symphony
Scholarship Fund*

*Join us this evening for a delicious multi-
course, sit-down dinner prepared by the
Best Chefs and restaurants in the Bay
Area!*

The Clear Lake Area Symphony Society (CLASS) will stage the popular fundraiser Thursday, March 4, at the Nassau Bay Hilton Hotel to support the Clear Lake Symphony as they enter their 35th season this year.

Chairpersons Sherrie and Mike Matula and Blanche Stastny have an impressive lineup with which to tempt your taste buds with a symphony of flavors from around the world - chefs from the Hilton, Mediterraneo Market and Café, Cuisine of India, Tierra Luna Grill, Outback Steakhouse, Frenchies and Grand Finale.

Beginning at 7 p.m., patrons will enjoy a multi-course sit-down dinner with a menu which includes favorite dishes donated by the participating restaurants. A sample of the menu includes: Spinach and Onion Pakora, Vegetable Samosa, Pozole (Mexican soup), Blue cheese Pecan Chopped Salad, Stuffed Cabbage, Dijon, Garlic and Herb encrusted Lamb Chops with a Port Wine Reduction, Porcini Ravioli and Cannoli. During the evening, participating restaurant chefs will entertain attendees with descriptions of their featured menu items and other menu offerings that their restaurants are known for in the Bay Area. A silent auction will feature a spectrum of items from local area businesses.

CLASS invites anyone who enjoys fine cuisine to attend and support the Clear Lake Symphony. Tickets are \$60 each or \$450 per table with checks, Visa, MasterCard or Discover accepted.

For more information, contact Sherrie Matula, president of CLASS at 281-486-0224.

For reservations and event details, go to the Symphony's Internet Web site:

http://www.clearlakesymphony.org/great_chefs_2010.htm .

On-Line reservations by credit card: http://www.clearlakesymphony.org/GC_Reservation.htm

Mail-in reservation form for check & credit cards:

http://www.clearlakesymphony.org/files/Great_Chefs_Revervation_Form_2010.pdf

NOTE: Reservations must be received no later than March 1, 2010.



Featured Menu

A Symphony of Flavors from Around the World



Pre-Dinner Bistro Reception

Cuisine of India - Crispy Spinach and Onion Pakoras & Vegetable Samosa

Main Sit-Down Menu

Sierra Luna - Pozole – Traditional tender pork and hominy soup topped with cabbage, cilantro and onion with lime

Outback Steakhouse - Blue Cheese Pecan Chopped Salad – Chopped style mixed greens with shredded carrots, cabbage, green onions, cinnamon pecans, fried pasta, all tossed with blue cheese vinaigrette and topped with cheese crumbles

Mediterraneo Market & Cafe - Stuffed Cabbage Rolls - Cabbage stuffed with ground meat and rice topped with marinara sauce

Grand Finale Catering - Porcini Ravioli - Ravioli filled with porcini mushrooms tossed with squash, zucchini, roma tomatoes, sun dried tomatoes, olive oil, garlic, basil with a sprinkle of feta cheese

Hilton Hotel - Dijon, Garlic and Herb encrusted Lamb Chops with a Port Wine Reduction

Frenchies | Villa Capri - Cannoli - Cannoli shell with a touch o cinnamon filled with ricotta cheese, cream cheese and chocolate chips sprinkled with powdered sugar



2010 Great Chefs of the Bay Area Menu



Cuisine of India

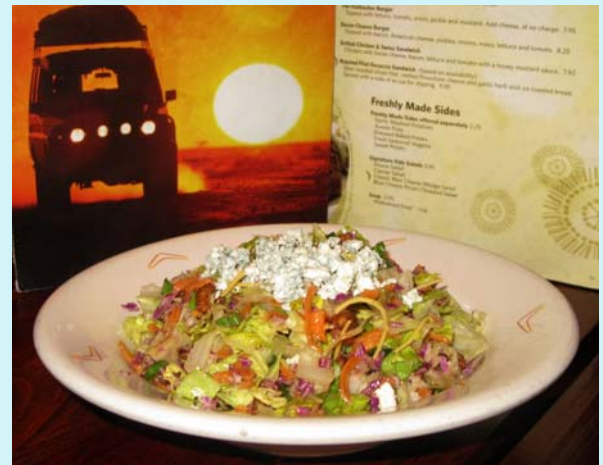
Crispy Spinach and Onion Pakora and Vegetable Samosa



Tierra Luna Grill

Pozole

(Traditional tender pork and hominy soup topped with cabbage, cilantro and onion with lime)



Outback Steak House

Blue Cheese Pecan Chopped Salad

(Chopped style mixed greens with shredded carrots, cabbage, green onions, cinnamon pecans, fried pasta, all tossed with blue cheese vinaigrette and topped with cheese crumbles)

2010 Great Chefs of the Bay Area Menu



Mediterraneo Market & Cafe

Cabbage Rolls

(Cabbage stuffed with ground meat and rice in marinara sauce)



Featured Entree by the Hilton Hotel

LUNA Restaurant

Dijon, Garlic and Herb encrusted Lamb Chops with a Port Wine Reduction



Grand Finale Catering

Entree Accompaniment

Porcini Ravioli

(Cheese ravioli tossed with olive oil, garlic, basil, and fresh vegetables, sun dried tomatoes and a sprinkle of feta cheese)



Frenchies / Villa Capri

Cannoli

(Cannoli shell with a touch of cinnamon filled with ricotta cheese, cream cheese and chocolate chips sprinkled with powdered sugar)

Next Concert:

March 12, 2010

Winners – Youth Concerto Competition

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This email was sent by:

Mike Matula

Clear Lake Symphony Webmaster

Email: mkmatula@prodigy.net