

1. *Dinner by the Sea, Italian Style*

Saturday, September 7, 2019

Dinner for 8

Assisting our hosts with the dinner are members of Marion's book club, The Bookies, who are contributing some of the delicious dishes listed below. A bookish surprise awaits one lucky diner.

Aperitivo e Antipasti - A platter of cheeses, meats and roasted vegetables accompanied by Prosecco, and red and white wines.

Primo - Spinach pasta roll stuffed with ricotta and fresh spinach.

Secondo con Contorno - Chicken Piccata with a Seasonal Vegetables side dish.

Each course is served with a paired wine.

Dolce - Fruit, Gelato, Italian cookies with Coffee and Limoncello to end the savory meal.

Buon appetito! \$85

*Hosts Marion and Rich Arnold
Lamoine, 5:30 pm*



2. *Fall Beckons*

Sunday, September 15, 2019

Brunch for 6

Come to Bucksport's historic Townsite to celebrate the season with a sumptuous Sunday Brunch. Casseroles, Vegetarian and gluten free Dishes, Fruit, Fancy Breads, Mimosas, coffee or tea, favors and great fellowship! \$60

*Hosts Paula and David Kee,
Bucksport, 11:00 am*



3. *All Things Autumn*

Saturday, September 28, 2019

Dinner for 14

Enjoy new and familiar faces as you watch evening set.

Begin with appetizers and Prosecco, followed by Pumpkin Curry Soup to whet your appetite. An entree of fresh Halibut with Lemon Caper Sauce, Gnocchi prepared with Fresh Herbs, Roasted Vegetables from the garden, a Mixed Green Salad with home-made dressing, and paired wines.

For dessert a delicious slice of warm apple pie topped with locally crafted ice cream, and of course, coffee. \$85

*Host Helen Meyer, HVHC Board Member
Lamoine, 5:30 pm*



4. *Elegant Harvest Flavors*

Saturday, October 19, 2019

Dinner for 12

Savory Continental dishes to entice the palate prepared by renowned cookbook author and Chef Diane Bianco. Excellent paired wines with each course.

Delicious appetizers and aperitifs while you enjoy the views and greet friends. Then to the dining room for a meal worth the wait. Sophisticated courses followed by a special dessert surprise. \$85

*Hosts Sandy and John Rossomondo with
Diane and Frank Bianco
Brooklin, 6:00 pm*

All of us at Hospice Volunteers of Hancock County sincerely appreciate the kindness of our hosts. You happily gave your time and effort to host unique and fabulous dinners for the benefit of our organization.

Your generosity and support helps us to fulfill our mission. Thank you.

Hospice Volunteers Of Hancock County

5. *A Fun Food and Wine Tour*

Sunday, October 20, 2019

Dinner for 40

A delicious fall dining experience at the iconic Crocker House Country Inn featuring a multi-course feast expertly prepared by Chef Rich Malaby and staff.

Menu

Brillat-Savarin (Triple Cream Cheese) - La

Veille Ferme, Reserve Rose (NV)

*Warm Duck Breast Salad - Mohoa, Central
Otago Pinot Noir New Zealand,*

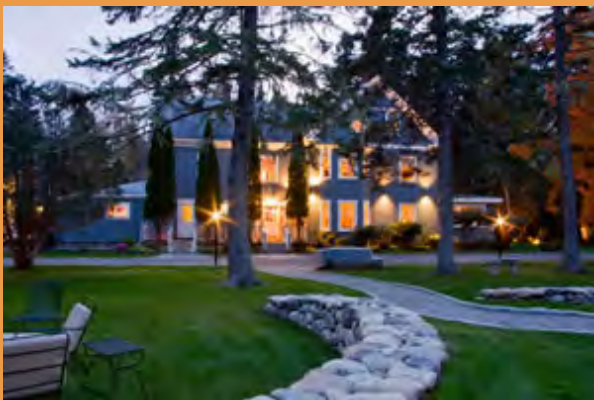
*Shrimp Scampi over Rice - Umani Ronchi,
Verdicchio Classico Superiori*

*Rack of Lamb - Marques de Caceres, Rioja
Reserva*

*Signature Dessert - La Veille Ferme, Brut
Reserve (NV)*

\$90

Host and Owner Rich Malaby
The Crocker House Country Inn
Hancock, 6:00 pm



**Reservations by
Phone Only**

PLEASE CALL

**207-667-2531 or
207-667-3994**

**Beginning Monday,
August 26, 2019
at 9:00 am**

**We accept
Visa or Mastercard
Please make full payment
at time of call.**

*A portion of the cost of your dinner is
tax-deductible.*

Our Mission Statement

*Hospice Volunteers of Hancock County
seeks to enhance the lives of those with life-
limiting illness, and those experiencing grief
and loss by providing quality, cost-free
compassionate support and comfort.*

*Our guiding values are: dedication to the
preservation of individual choice, dignity
and quality of life; support for volunteers
and the hospice team; hospice education,
advocacy and community engagement.*

You Are Invited
To Attend Our

**FALL
DINNER
PARTIES**



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Ellsworth, ME 04605

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