

CASEA Banquet 2012 Report

The 2012 Annual CASEA Banquet will be held on May 29, 2012 at 6:30pm at Charcoal Steakhouse (<http://www.charcoalsteakhouse.ca>), 2980 King Street East, Kitchener, ON. Banquet menu includes a choice of an appetizer, an entrée, dessert, tea and coffee, and the cost per person will be \$50 (drinks are not included). The menu choices are presented below. The guests will be asked to indicate their specific selections from the menu to the restaurant staff at the beginning of the banquet.

Last year, it was the first time that CASEA offered an online option to purchase banquet tickets, and we were very pleased with the process and advantages of using this method for purchases and payments. Therefore, this year we continued to use a secure PayPal Payment option (available through http://www.csse-scee.ca/casea/news/banquet_2012/) for association members and interested parties to purchase a ticket and indicate their preferences between regular or vegetarian options from the menu.

The reserved room for the banquet at Charcoal Steakhouse is *Estate Room*, a private room with fireplace with the seating capacity of approximately 70-75 guests. As of May 14, 2012, we have sold about 45 tickets. I encourage association members and interested parties who are planning to attend the banquet to purchase the tickets before May 26, 2012.

We look forward to meeting with you in Waterloo.

Best regards,

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CHARCOAL

steakhouse

The Charcoal Steak House and Martini's
2980 King Street East
Kitchener, ON Canada
N2A 1A9
p.519-893-6570

The Charcoal Tradition

Appetizer

Chef's Soup of the Day
Created fresh daily

Beet Salad

Gold & Striped Beets, Sleger's watercress, frisee,
creamy horseradish dressing, crispy beets

Entrée

Basil Chicken Penne

Grilled chicken breast, sautéed vegetables, Kalamata olives,
feta cheese, tossed with sweet basil butter

Brie Stuffed Chicken Supreme

Garlic mashed potatoes, market vegetables, apple marmalade,
red wine jus

Seared Arctic Char

Sautéed mixed grains with cherry tomatoes, baby spinach,
lemon beurre blanc

Prime Rib of Beef

9oz certified Black Angus prime rib, prepared to your liking with
market vegetables, Yukon Gold garlic mashed potatoes, red wine veal jus

Dessert

Chocolate Brownie Mousse Cake

Raspberry coulis

Coconut & Oatmeal Butter Tart Square

Blueberries and whiskey caramel sauce

Coffee or Tea

Vegetarian Options available:

Gnocchi: truffle essence, field mushrooms, cherry tomatoes, arugula, sweet white pearls

OR

Pasta Primavera: with market vegetables in a tomato pesto sauce

Note: The menu may be subject to change prior to the banquet