

GOHS 2026 ANNUAL DINNER & MEETING—REGISTRATION FORM

Wednesday, October 14, 5-8pm

Toscana Northern Italian Grill, 76 Chestnut Steet, Oneonta

Name(s): _____

Contact Info: _____

___ Number of GOHS member meals x \$60 each: \$ _____

___ Number of non-member meals x \$65 each: \$ _____

TOTAL DUE: \$ _____

Check enclosed payable to GOHS ___ or pay by credit card:

Visa/MC# _____ Exp. Date _____ CVV _____

Billing zip code ___ Signature _____

Select your entrée choices from the Menu below

Please mail this completed form with payment to GOHS, PO Box 814, Oneonta, NY 13820 or stop by during History Center hours by the **registration deadline of Wednesday, October 7.**

MENU

Appetizers for the table:

- Spinach Gnudi (ricotta dumplings with a sage brown butter sauce topped with butter toasted bread crumbs)
- Caponatta (seasoned, chilled, grilled eggplant, capers, garlic, olive oil, roasted red peppers on a crostini topped with shaved Reggiano)

Salad: Caesar Salad (crispy romaine with homemade dressing, shaved Reggiano cheese and croutons)

Dessert: Crepe filled with almond praline pastry cream with a rum caramel sauce
(gluten free option available upon request)

Entrees (choose one from the following entrees for each guest):

___ Entrée 1: GRILLED SALMON* over risotto and vegetables topped with a honey white balsamic glaze

___ Entrée 2: SIRLOIN* served au poivre over garlic mashed potatoes and vegetables

___ Entrée 3: CHICKEN FRANGELICO* (tender medallions with pearl onions, mushrooms, grapes and Frangelico soaked golden raisins, with a light cream sauce over risotto and vegetables)

___ Entrée 4: PASTA PRIMAVERA** (fresh vegetables, mushrooms, olives in a red sauce)

* gluten free

** can be made gluten free

*** vegetarian

Ticket includes one complimentary house beer or wine, coffee and/or soft drink