

# CBA Vision Rehabilitation Services 13<sup>th</sup> Annual Dining in The Dark

#### Sponsorships and Logos Due by March 14, 2025

Please enclose or email your company logo to director@cbavision.org

	SILVER SPONSORSHIP SPONSORSHIP FEE INCLUDE	ES:		<u>\$1,000.00</u>
	* Reserved Table for Seven F * Sponsorship Listed in Adver * Recognition on CBA Website * Recognition at Event	<u>People</u> tisements and PR		
	BRONZE SPONSORSHIP SPONSORSHIP FEE INCLUDI * Reservations for Four Peopl * Sponsorship Listed in Adver * Recognition at Event	<u>e</u>		<u>\$500.00</u>
	PATRON SPONSORSHIP SPONSORSHIP FEE INCLUDE * Reservations for Two People * Sponsorship Listed in all Adv * Recognition at Event	<u>2</u>	R	<u>\$275.00</u>
	DONATION - RECOGNITION	AT EVENT		<u>\$100.00</u>
	JOIN US FOR DINNER: INDIVIDUAL RATE:			<u>\$65.00</u>
Please	complete the information below:			
COMI	PANY NAME:			
CONT	ACT PERSON:			
ADDF	RESS:			
CITY:		STATE:	ZIP:	
E-Mai	1: PI	HONE #:		

PLEASE MAKE CHECKS PAYABLE TO CBA

MAIL PAYMENT AND SPONSORSHIP FORM TO: CBA 510 W. Fifth St. Jamestown, NY 14701

**ALL PROCEEDS STAY IN OUR COMMUNITY** 

Please return this form with your RSVP Form & Menu Choices



## CBA Vision Rehabilitation Services 13th DINING IN THE DARK

When: Friday - April 4, 2025

Where: Chautauqua Harbor Hotel, Celoron NY

Cash Bar, Auctions, 50/50, Blind Wine Pull — 5:00 PM
Seating Begins — 6:15 PM
Dinner — 6:45 PM

#### Individual Reservations and Payment - Due by Friday, March 21, 2025

**Dinner Options:** 

**Beef:** Braised Beef Short Ribs in a red wine demi-glace.

**Chicken:** Pan Seared Chicken Chasseur - in a white wine mushroom & chopped tomato pan sauce.

<u>Fish:</u> Mediterranean Cod – pan-seared cod topped with Mediterranean Tapenade (kalamata & green olives, sun-dried tomatoes, capers, herbs & lemon juice)

<u>Vegetarian:</u> White Bean and Brussel Sprout Ragout – cannellini beans braised with diced carrot, celery, onion, & roasted garlic topped with roasted brussel sprouts and shaved parmesan.

\* Salad: Romaine & mixed field green salad, dried cranberries, pancetta & feta cheese with citrus vinaigrette.

Sides included with entrees: French green beans & tri-colored roasted fingerling potatoes.

Dessert: Tuxedo Cake – marbled cake with layers of dark chocolate mousse topped with dark chocolate ganache swirled with white chocolate.

#### \*\*\*PLEASE NOTIFY US OF ANY FOOD ALLERGIES\*\*\*

\*Special room rates available for overnight stays. Call the Harbor Hotel and mention you are attending! -716-489-2800

#### COMPLETE THIS PORTION AND RETURN WITH YOUR PAYMENT

OR

RSVP and PAY ONLINE AT www.cbavision.org

### LIST NAME OF EACH GUEST BY MEAL CHOICE (Use additional forms if necessary to register guests) ALL MEALS ARE BY RESERVATION ONLY

	Guest Name	Guest Name	Guest Name
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	Guest Name	Guest Name	Guest Name
<u></u>			
	<b>Guest Name</b>	Guest Name	Guest Name
etarian:			
	<b>Guest Name</b>	Guest Name	Guest Name
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I am una	able to attend but would like	e to make a donation of \$	
ME:			
VIE:			
ORESS:			
AIL:		PHONE #:	