

Fellowship Dinner

Wednesday April 12, 2017

“Why People Do Bad Things”

Presented By: FBI Special Agent Rob Ambrosini



Cocktails 6:00 PM
Dinner 6:30 PM

Menu

Iceberg Wedge Salad

Beef Pot Roast

Roasted Carrots
& Potatoes

Apple Pie

Reservations Required
Call the Club Office Only

453-4931

\$18.00

Includes tax and gratuity

* Special dietary restrictions
must be noted when
making a reservation.

Join us as we listen to Special Agent (SA) Robert Ambrosini discuss detecting deception and recognizing false information. Presentation includes video of high profile cases where deception was evident.

Special Agent Robert J. Ambrosini has been employed by the FBI for over 19 years working a wide variety of cases to include violent crimes, white collar investigations and foreign counter intelligence. He has served in the New York Field Division, FBI Headquarters, and currently in the Pittsburgh Field Division. SA Ambrosini is a certified federal polygraph examiner and has conducted over 2,500 examinations. **He is a subject matter expert for the FBI's Behavioral Analysis Program** in interviewing and actively assist in intelligence related investigations. He has extensive working knowledge in interview and interrogation tactics and the art of detection of deception.



Due to demand, “no shows” and cancellations within 24 hours, will be billed

****All reservations will be put into tables of 10. Please specify whom you would like to sit with.**

Spring *wine tasting dinner*

Saturday April 22, 2017
Cocktails and Dinner 6PM

\$75⁺⁺ *per person*

Limited to 30 Seats

453-4931 for Reservations

Wine Specialist Dennis Detore

Menu Specialist Daniel Stahon

Five Course Menu:

1st Baked Montasio cheese stuffed inside of a crusty Italian roll with asparagus tips, morel mushrooms, and Marsala wine reduction.

2nd Lightly roasted heirloom tomato tartare with pickled leeks, cured egg yolk, watercress, fried chips, and smoked olive oil.

3rd Charred whole jumbo Gulf Prawns with squid ink pasta, saffron cream, peas, toasted breadcrumbs, and fried basil leaves.

Intermezzo: Key Lime Sorbet

4th Pan seared tenderloin of lamb with black garlic rub, sunchoke puree, ginger glazed spring carrots, cherry coulis, and lightly dressed carrot greens.

5th Dark chocolate mold filled with white chocolate crème brulee, and finished with champagne soaked raspberries and caramel dust.

Due to demand, "no shows" and cancellations within 24 hrs. of event will result in billing*

The Derby Party

4:30 PM The Party Starts

5:00 PM Dinner Service Begins

6:34 PM They're OFF!

Watch this spectacular event on our 12 foot big screen while seated at your reserved table in the ballroom.

Reserve a Ballroom Table by calling
453-4931 or

Watch on one of our 5 other TV's in the
Grill Room

First Come First Served, Limited Seating

Saturday May 6, 2017

The Fastest Two Minutes in Sports!



EASTER SUNDAY BRUNCH

Sunday April 16, 2017

Serving 11:00am to 2:30pm

Buffet Menu:

Assorted Breakfast Breads * Seasonal Fresh Fruit * Deluxe House Salad Bar
Smoked Salmon Display * Made To Order Omelet Station
Belgian Waffles with Toppings * Frittata * Apple Wood Smoked Thick-Cut Bacon
Maple-Sage Turkey Sausage * Yukon Gold Mashed Potatoes
Steamed Broccoli * Roasted Asparagus with Hollandaise
Almond Chicken Madeira Cream Sauce * Roasted Leg of Lamb
Honey Dijon Roasted Turkey * Bourbon Molasses Smoked Ham
Chef's Selection of Fresh Desserts

Reservations Required: 453-4931

Fee: Adults \$22.95++

Ages 6 to 12 \$14.95++

Ages 5 & Under Free!

Entertainment by: American Songbook

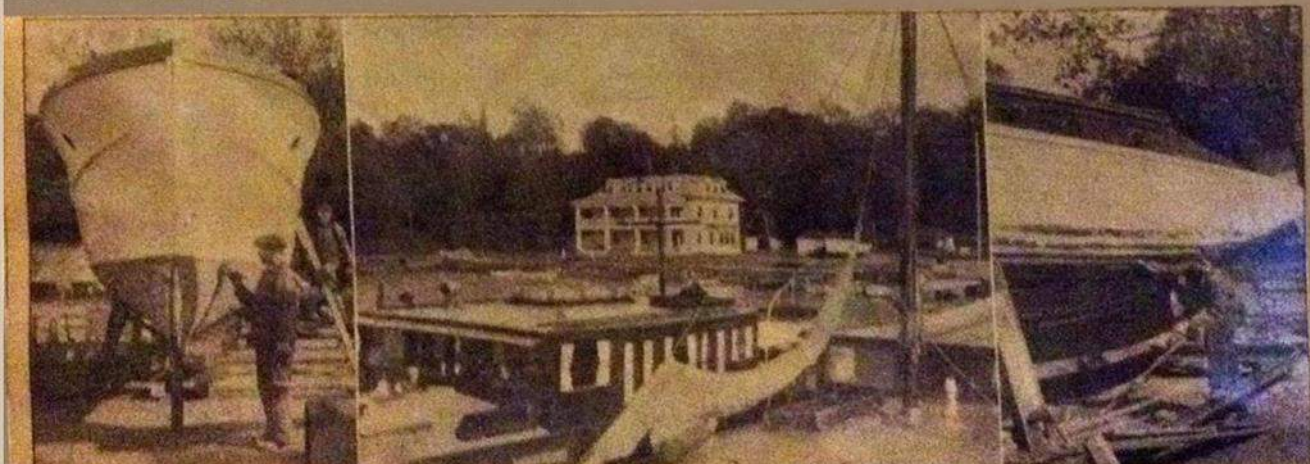
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ERIE DISPATCH-HERALD

"QUALITY WANTS"
AND RADIO NEWS

ERIE, PA., SUNDAY, MAY 23, 1936

Erie Yacht Club Members Prepare For Season Opening Memorial Day



Boaters Make Ready for Opening Day! Just Like They Did in 1936

Opening Day—Monday May 29, 2017



2017 Program Dates:
June 12 - August 8

Some classes are
SOLD OUT!
Register Today!

2017 Reyburn Sailing School
at the Erie Yacht Club

Download the Registration form at the
<http://www.erieyachtclub.org/sailing-school>



Save the Date!

for the

The Erie Yacht Club will host the 27th annual Frolic on the Bay and provide boat rides and entertaining experiences to deserving children with physical, chronic and life-threatening conditions.

All you good skippers and volunteers, as well as new-**comers...** please mark July 10th on your calendars. Children arrive at 12:30pm and depart by 4:00pm. Then the skippers and volunteers relax and enjoy a cook-out with all the trimmings. Any questions, or to donate your boat, time or monetary support, give me a call!

Tom Schulyer IV – Chairman
(814) 397-5245



27th Annual Frolic on the Bay

April 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Upcoming May Events 6 th - Kentucky Derby 7 th - Ladies of the Fleet Luncheon 14 th - Mother's Day Lunch / Dinner 29 th - Opening Day						1 Chicken Saltimbocca
2	3 Lounge Opens At 4:00	4 \$12.00 Tuesday New Chef Features	5 Feature Mac & Cheese	6 Wing Night	7 Fish Fry	8 Veal Milanese
9	10 Lounge Opens At 4:00	11 \$12.00 Tuesday Stuffed Peppers	12 Fellowship Dinner Feature Mac & Cheese	13 Wing Night	14 Fish Fry	15 Osso Bucco
16 Easter Sunday Brunch 11AM-2:30PM No Dinner Service	17 Lounge Opens At 4:00	18 \$12.00 Tuesday Turkey Devonshire	19 Feature Mac & Cheese	20 Wing Night	21 Rack of Lamb	22 Wine Tasting Dinner Pad Thai Chicken Kabobs
23	24 Lounge Opens At 4:00	25 \$12.00 Tuesday Chicken & Biscuits	26 Feature Mac & Cheese	27 Wing Night	28 Scotch Tasting Truffle Prime Burger	29 Double Cut Smoked Pork Chops
30	Spring Launch Call the Club Office to Schedule.			Mother's Day is Sunday May 14, 2016. Serving Brunch & Dinner. <i>Reservations are required for both options.</i> 453-4931 <u>Serving Brunch 11AM - 2PM</u> <u>Serving Dinner 5:30- 7:30</u>		