

CGCC NCM WORK WEEKEND

Saturday June 12, 2021 through Sunday June 13, 2021

- * Meet by 8:45am at Shoney's parking lot at I-75 and Hwy 92, east side of I-75 (Waffle House and Hardee's also available)
- * Leave promptly at 9:00 am
- * Eat breakfast before you arrive or at one of restaurants mentioned above
- * One 15 minute pit stop at Rest Area on N side of Chattanooga and at KY welcome center if necessary
- * Lunch at Stingray Grill if open or grab and go at Wendy's, McDonald's or Hardee's to take to the Museum and eat
- * Volunteer until 4:30 pm
- * Lodging available at Mainstays Suites, 554 Corvette Dr, Bowling Green KY
\$70.00 plus tax
Group name: Corvette Group #2
Phone [270-904-9400](tel:270-904-9400)
Eight King and two Double Queen rooms (additional rooms available)
Reservation must be made by June 5, 2021
First come first served!
- * Dinner at The Bistro at 6:00 PM located at 1129 CollegeSt. Menu is below to review. We will leave the hotel at 5:30pm. Please have GPS set-up as well will probably get separated. Phone 270 -791-9646.
- * Breakfast at Mainstays Sunday morning or Hardee's next door or McDonald's or Wendy's (will have to be more than likely eat in car as restaurants may be closed to dine-n service).
- * Meet at NCM 9:00 am and Volunteer until 12:00
- * Either eat at Wendy's on way out or discuss stopping at a Cracker Barrel on way home - group rules



Hillary Dukas
CGCC NCM Ambassador

Starters

- Bacon Wrapped Dates - 12** gorgonzola cream cheese stuffed
Crab Meat Beignets - 12 basil butter sauce
Cauliflower - 9 korean bbq, crispy shallots
Brussel Sprouts - 9 sweet potato chips, remoulade, garlic aioli
Pimento Cheese - 8 chicharrons, crostini
Board - 14 meats, cheese, fig jam, pickled vegetables, crostini

Greens

- Matilda - 7/9** greens, beets, goat cheese, grilled pear, walnuts, cranberry balsamic
Wedge - 8 bacon, eggs, red onions, blue cheese dressing
Harvest - 7/9 greens, butternut squash, brussels, walnuts, apples, gorgonzola, pomegranate poppy seed vinaigrette
Mona - 8/10 greens, tomato, onion, cucumber, artichokes, giardiniera, eggs, cold cuts, pecorino, italian vinaigrette

Main

Add House, Caesar or Soup - 5

Veal - 22

mushroom, artichoke heart, arugula parmesan risotto, sherry cream sauce

Mediterranean Cod - 17

tomatoes, artichoke, capers, basil, parmesan cheese, white wine butter

Bistro Burger - 14

chef's choice

Chicken Picatta - 18

tomato, spinach, capers, mushroom, white wine lemon butter, penne

Salmon Crab Cake - 16

arugula, tomatoes, walnuts, olives, sweet potato, pickled onion, lemon caper aioli

Filet - 35

7 oz., chef's choice

Shrimp & Grits - 18

brussel sprouts, shallots, bacon, pimento cheese grits, smoked jalapeno butter

Salmon - 21

chef's choice

Tortellini Carbonara - 16

house-smoked pork belly, peas, mushrooms, pecorino cream

Cauliflower Rice Bowl - 15

seasonal vegetables, creole corn, tamarind sweet chili

Rabbit - 23

white beans, onions, olives, greens, dried cranberries, red wine pan sauce

Rosemary Marsala Chicken - 18

brussel sprouts, mushroom, bacon, potatoes, rosemary marsala sauce

Scallops - 27

succotash, port wine fig, pistachio gremolada

Flatbread - 14

tomato sauce, mozzarella, pepperoni, sausage, mushrooms, onions, green peppers, bacon

The Bistro 1129 College St. BG, Kentucky | 270.781.9646. | thebistrobg.com | We Support Our Local Farmers

Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness. Please notify us of any food allergies. 18% automatic gratuity on parties of 8 or more.

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