George S. of the Long Island Ravens opened his home with a BBQ to greet ECMC riders. Mike C. acquired a new set of wheels as well.

ECMC riders visited The Pennsmen in Harrisburg, PA.



Post vaccinated ECMC members gathered for dinner in April 2021. Newly elected officers for 2021 riding year from left to right: Gary (secretary), Earl (veep), Mark (prez), Erik (road captain) & Chaz (treasurer)

WHILE COVID RAGED PAST 202





Gary downsized from a townhouse to a chic apartment by Rittenhouse Square.



Three Rivers MC of Pittsburgh extended their red carpet (thank you Mike N for the hospitality).



FRIDAY LUNCH PITSTOP

The cost of lunch is not included with ECMC's weekend fees. It will be held at Quickway Diner, 68 NY-17K, Bloomingburg, NY

WEEKEND MENU

Epic operatic proportions will be the theme for this weekend's meals. We look for inspiration in Puccini's Golden Girl of the West for a spaghetti western, Bizet's Carmen for a Spaniard-Mexican brunch, Gershwin's Porgy and Bess for seafood night, Adams' Nixon In China for dim sum brunch and finally, Wagner's Tristan und Isolde for a traditional ham dinner.

SPAGHETTI WESTERN

MIXED GREENS toppings will vary based on market availability

> SPAGHETTI SQUASH sautéed with almonds

TURKEY MEATBALLS served with dry pesto spagnetti

GRILLED CHICKEN PARMESAN served with spaghetti and marinara sauce

COLD ANTIPASTO selection of cheese, cold cuts and olives

ASSORTED ITALIAN PASTRIES (conolli, cream puff, cookie, etc)

MexiCARMEN

MIXED FRUIT SALAD fruit selection based on market availability

TORTA ESPAÑOLA crustless quiche with chorizo sausage **CHICKEN CHILAQUILES** chicken stew over tortilla chips

YOGURT accompanied by a selection of seasonal pastries

PORGY AND BASS

PINEAPPLE SALAD with mixed shredded veggies

> SAUTÉED ESCAROLE with bacon bits

BATTER FRIED PORGY served with seasoned tater tots or

SEA BASS EN PAPILLOTE oven roasted with brown rice

> **CRAB PUFFS** with cocktail sauce

STRAWBERRY SHORTCAKE with fresh whipped cream



NIXON IN CHINA



MIXED FRUIT SALAD fruit selection based on market availability

CHA SIU PAU bread bun stuffed with roast pork loin

DIM SUM PLATTER steamed and fried dumplings based on market availability

CHICKEN RICE PORRIDGE served with crullers and salted veggies



TRIST-HAM UND EGGS-OLDE

CHEF(ette) SALAD julienned ham and cheese with hard boiled eggs on greens

> **GRILLED VEGGIES** seasonal veggies grilled with olive oil

GRILLED HAM served with mashed potatoes and gravy

> **VEGGIE EGG FOO YOUNG** served with peas and rice

DOUBLED DEVILED EGGS hard boiled eggs with wasabi roe garnish

PORTUGUESE EGG TART portable créme brûlée on a pastry shell















HOT POCKETS® (bacon, egg & cheese)

or

JIMMY DEAN® BREAKFAST SANDWICH (sausage, egg & croissant)

or

CONTINENTAL BREAKFAST (fruit salad & pastries)

Due to limited quantities and refrigeration space, the catering team apologizes if your desired meal choice may not be available. Unplanned



substitutions to the menu may happen to ensure you are served a tasty quality meal with the freshest available ingredients. Please advise ECMC organizers, chazantonelli@gmail.com or kkua@earthlink.net, of any dietary restrictions or food allergens before Wednesday 26MAY.