

## Lunch Under Glass

Tuesdays, 12 Noon

- \* a delicious lunch
- \* light musical entertainment
- \* gorgeous gardens

\$12 per person

\$11 Conservatory members

Reservations must be paid in advance.

For reservations, call 260-427-6440

by the Wednesday prior to the luncheon.



Join us for luncheon served in style at the Foellinger-Freimann Botanical Conservatory in Fort Wayne, Indiana.

Each month the Conservatory hosts Lunch Under Glass - featuring catered meals, entertainment and the opportunity to stroll through the gardens.

### 2006 Showcase Garden Exhibitions

Orchids!: January 14 ~ February 26

Dutch Countryside: March 4 ~ April 16

Butterflies & Bugs: April 22 ~ June 25

Making Tracks: July 1 ~ September 24

Fall Apple Harvest: September 30 ~ November 12

Bells of Christmas: November 18 ~ January 7



#### Facility Hours

Monday-Saturday 10 am to 5 pm

Sunday 12 Noon to 4 pm

(closed New Year's Day, Labor Day, and Christmas Day)

#### Tulip Tree Gift Shop

Monday-Saturday 10 am to 5 pm

Sunday 12 Noon to 4 pm

#### Hands-on Exhibits

The Discovery Gallery, The Marketplace, and The Underground

#### Indoor Gardens

Showcase, Tropical and Desert

#### Outdoor Gardens

Streetside, Beverforden, Terrace and Exploration (open throughout the year)

Foellinger-Freimann Botanical Conservatory

1100 South Calhoun Street

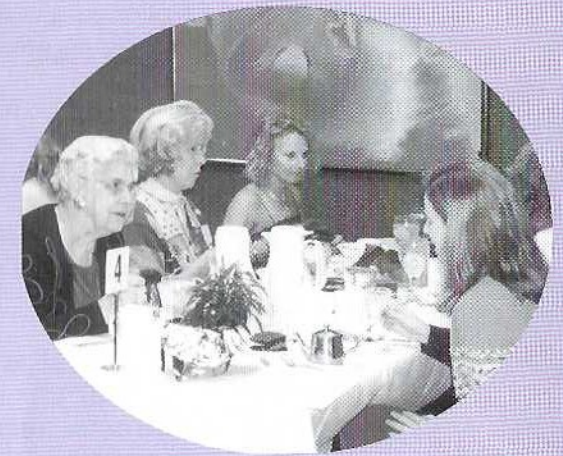
Fort Wayne, IN 46802

260-427-6440

[www.botanicalconservatory.org](http://www.botanicalconservatory.org)



# Lunch Under Glass



*Join us for luncheon served in style*



## BOTANICAL

CONSERVATORY

*January ~ December 2006*



# Lunch Under Glass

<b>January 17</b>	~	Folk & Classical Music by the Towpath Players Parmesan crusted baked chicken, homemade mashed potatoes, green beans with ham, fresh salad, French sliced bread, the house specialty cheesecake, and coffee or tea from KatAliís. Reservations are due by January 11.
<b>February 14</b>	~	Love Songs by Ron Smith Beef burgandy, mixed green salad, parsleyed potatoes, peas and onions, French bread and butter, chocolate mousse, and coffee or tea from Goegleinís. Reservations are due by February 8.
<b>March 14</b>	~	Celtic Music by Joyce Fry Irish beef stew in bread bowl, garden green salad, Irish mint mousse, and coffee or tea from Lighted Gardens. Reservations are due by March 8.
<b>April 11</b>	~	Hammered Dulcimer by Darlene Hackett Rosemary chicken breast, broccoli salad, parsleyed potatoes, Key West blend vegetables, French bread and butter, assorted fruit pies, and coffee or tea from Goegleinís. Reservations are due by April 5.
<b>May 9</b>	~	Classical Guitar by Guy Zimmerman Chicken parmesan, Italian wedding soup, green beans almandine, breadsticks, apple cream pie, and coffee or tea from Lighted Gardens. Reservations are due by May 3.
<b>June 13</b>	~	Baroque Music by Eleganza Early Music Consort Stuffed chicken breast a la Kiev, tossed salad, garlic mashed potatoes, green beans with bacon, Polly's homemade bread, Robert Redford dessert, and coffee or tea from Classic Cafe. Reservations are due by June 7.
<b>July 18</b>	~	Barbershop Quartet by Hoosier Gentry Sliced roast beef with red wine mushroom sauce, mixed greens with artichokes, red onions, and tomatoes, potato casserole, carrot cake, and coffee or tea from Catering by Mr. G's. Reservations are due by July 12.
<b>August 8</b>	~	Piano by Marilyn Ambrose Swiss steak in garden gravy, tossed salad, mashed potatoes with gravy, peas and carrots, knot rolls with butter, banana split dessert, and coffee or tea from Classic Cafe. Reservations are due by August 2.
<b>September 12</b>	~	Jazz by Kevin Pickarski & Friend Stuffed pork chop with gravy, escalloped apples, California blend vegetables, dinner roll, apple strudel, and coffee or tea from Lighted Gardens. Reservations are due by September 6.
<b>October 10</b>	~	Mountain Dulcimer by Dennis Den Hartog Roast pork with baked apples, sauteed vegetables in lemon butter, Waldorf salad, apple crisp with whipped cream, and coffee or tea from Catering by Mr. G's. Reservations are due by October 4.
<b>November 7</b>	~	Harp & Violin by the Michelle & Chris Kyrour Slow-cooked chuck roast with baby carrots, mashed potatoes, buttered corn, fresh salad, French bread, the house specialty cheesecake, and coffee or tea from KatAli's. Reservations are due by November 1.
<b>December 12</b>	~	Handbells by Jason Kaylor Turkey and dressing roulade, parsleyed red potatoes, garden green salad, dinner roll, cherry cheesecake, and coffee or tea from Lighted Gardens. Reservations are due by December 6.