

INFORMATION FROM POSTCARD MAILED TO SUPPORTERS:

**Harbor Lights Pregnancy & Information Center's
5th Annual Fall Banquet Fundraising Dinner**

October 7, 2021

at

Sacred Heart Catholic Church Family Center

Doors open at 5 PM

Dinner is at 6 PM

R.S.V.P REQUIRED!

No later than 9-17-21, please

989-305-6308



Stuart & Vickie Carver

Q & A

One of the challenges we face at Harbor Lights Pregnancy and Information Center is after a Mother/Couple decide to give their baby life how do we help them build a strong family unit?

Stuart and Vickie Carver have developed the way to build strong families/communities by engaging the body of Christ in *Family God's Way*.

**Come expecting great things!
(Isaiah 58:6-12)**

Family God's Way Founders

First at home, then, out of God's abundance, elsewhere, Stuart & Vickie's compelling mission is to promote the found and strong growth of Biblical households. They married in 1982 and began Family God's Way in 1993, a Florida corporation that is recognized by the IRS as a 501c3 nonprofit organization.

While providing visionary leadership and innovation, Stuart's role in the Family God's Way movement includes creating relational discipleship resources and replicating relational discipleship platforms in the US and internationally. He is an intriguing speaker, facilitator, pastor, coach and trainer who engages the Body of Christ, people and organizations in the Family God's movement.

Vickie Carver holds a Master's Degree in Mental Health Counseling from the University of South Florida and is a Licensed Mental Health Counselor. She has a passion for helping others in the areas of marriage, communication and generosity. She serves on the Board of Advisors for the National Christian Foundation Tampa Bay and is on the Board of Directors for One Hundred Shares Tampa Bay and Life Connections Counseling Center.

Harbor Lights Pregnancy & Information Center

BANQUET MENU

HORS D'OEUVRES

Cheese Ball with Crackers, Vegetable Tray with Dip, Seasonal Fresh Fruit Tray

TOSSED SALAD

Dressing choices of Ranch, Italian, and French

PRIME RIB OF BEEF (CARVING STATION)

Slow-roasted and served with Au Jus and Horseradish Sauce

ENCRUSTED, BAKED GARLIC PARMESAN BONELESS SKINLESS CHICKEN BREAST

ROASTED RED SKIN POTATOES

TRADITIONAL HOMEMADE MASHED POTATOES

GREEN BEANS ALMONDINE

AUTUMN VEGETABLE MEDLEY

A blend of Butternut Squash, Brussels Sprouts, Purple Onions and Dried Cranberries

ROLLS AND BUTTER

ASSORTED DESSERTS

Sheet Pies: Fruit-filled, Pumpkin; Gingerbread, Sweet Bars

BEVERAGES

Coffee, Tea (Hot and Iced), Water (lemon slices available)

Catered by Christina Nelkie-Holtz of [CHRIS'S CATERING](#) (on Facebook)

