

Menu

2018 Fall Chapter Conference

Tuesday
October 16, 2018

Opening Luncheon

Select One:

- BBQ French Chicken Breast: Huckleberry BBQ, Grilled Corn Relish, Mashed Yukon Potatoes with Spinach and Asiago Cheese
- Bacon Wrapped Meatloaf: Mushroom Demi Sauce, Green Beans, Garlic Mashed Potatoes
- Eggplant Parmesan Lasagna: Served with Baby Carrots

Finish your meal with a slice of Layered Strawberry Cake

Evening Exhibitor Hosted Social

- Roast Round of Beef with Horseradish Sauce and all the Accompaniments.
- Chicken Satay with Peanut Sauce
- Sausage Stuffed Mushroom Caps
- Asparagus, Prosciutto and Basil Pinwheels
- Pesto on Mini Bruschetta with Cheese and Tomato
- Bacon Wrapped Dates
- Vegetarian Tortilla Roll
- Deviled Eggs

Wednesday
October 17, 2018

Breakfast

Vegetarian Scramble

- Selection of Seasonal Fruits
- Juice, Coffee, Decaf and Gourmet Teas
- Scrambled Eggs with Spinach, Mushrooms and Smoked Cheddar Cheese
- Thick Cut Bacon
- Country Link Sausages
- Herb Roasted Red Potatoes with Onions and Peppers

Luncheon

Select One:

- Pork Roulade: Stuffed with Mushrooms, Mustard Demi Sauce, Grilled Zucchini, Mashed Yukon Potatoes with Spinach and Asiago Cheese
- Chicken Basil Florentine: Served with Baby Carrots and Wild Mushroom Risotto Cakes
- Spinach and Ricotta Gnocchi: Served with Roasted Tomato Basil Sauce

Finish Your Meal with Lemon Curd Meringue Tart with Fresh Berries

Evening Banquet

Select One:

- Prime Rib with Thyme Jus, Roasted Asparagus and Tomato Buttermilk Mashed Potatoes
- Salmon Served with Béarnaise Sauce, Roasted Asparagus and Crisp Fingerling Potatoes
- Quinoa Stuffed Portobello Topped with Goat Cheese, Grilled Vegetables and Basil Oil

*Dinner Entrees Served with:
Chef's Choice of Accompaniments
Assorted Fresh Baked Rolls
Brewed Coffee, Hot or Cold Tea*

Dessert: Delectable slice of Tiramisu

Thursday
October 18, 2018

Breakfast

Country Scramble and Ham

- Selection of Seasonal Fruits
- Juice, Coffee, Decaf and Gourmet Teas
- Farm Fresh Scrambled Eggs
- Hash Browns
- Bacon
- Grilled Ham Steak

Closing Luncheon Buffet

- Tossed Garden Greens
- Crispy Tortilla Strips
- Chipotle Ranch Pollo Diablo (Grilled Chicken)
- Baked Cod with Mango Salsa
- Black Beans
- Spanish Rice
- Soft Flour Tortillas
- Tortilla Chips with Salsa
- Guacamole
- Sour Cream
- Shredded Cheddar Cheese

Finish Your Meal with Salted Caramel Brownies