

Chapter Conference Menu

TUESDAY

Lunch Selections

Roasted Chicken Breast

Spring Succotash, Goat Cheese and Herb Polenta, Carrot "Noodles"

Grilled Pacific Northwest Salmon

Blistered French Beans, Sweet Pea Puree, Boysenberry Reduction and Shaved Radishes

Penne Pasta

Whole Wheat Penne Pasta with Heirloom Tomatoes and Fresh Basil

Evening Exhibitor Social

Hot Slider Station:

*Mini Beef Sirloin Slider
Buttermilk Chicken Breast Slider
Mushroom Slider
Brioche Mini Buns
Savory Mustard
House Burger Sauce
Accompaniments*

Vegetable Spring Rolls
Parmesan Artichoke Hearts
Spicy Pork Sausage Stuffed Mushrooms
Local Beets
Watercress
Mozzarella Skewers with Balsamic

WEDNESDAY

"Composers" Breakfast Buffet:

Assorted Juices, Seasonally Inspired Fruit, Bakers Selection and Specialties, Cage Free, Local Scrambled Eggs with Chives, Sautéed Diced Potatoes, Cremini Mushrooms, Caramelized Onions and Herbs, Thick Sliced Smoked Bacon and Maple Glazed Ham. Cycle Town Portland Roasters Coffee, Decaffeinated and Stash Hot Tea.

Lunch Selections

Seared Cod

Ginger Scented Jasmine Rice, Roasted Red Peppers & Bok Choy, Soy Reduction

Seared Draper Valley Chicken Breast

Organic Quinoa Pilaf, Walla Walla Onion Confit, Baby Carrots

Pacific Northwest Mushroom Risotto

Served with Grilled Apple

Evening Banquet Selections*

Pan Seared Salmon

Soft Parmesan Polenta, Tri Colored Cauliflower, Cider Gastrique

Grass Fed Beef Filet

Yukon Gold Potato Puree, Charred Brussels Sprouts and Caramelized Cipollini Onions, Merlot Demi-Glace

Ratatouille

Colorful Provencal Vegetables Stewed in Garlic Herb Infused Tomato Sauce, Crusty Olive Oil French Bread

THURSDAY

"Playwrights" Breakfast Buffet:

Assorted Juices, Seasonally Inspired Fruit, Bakers Selection and Specialties, Organic Steel Cut Oatmeal, Golden Raisins, Stone Fruit Compote, Cage Free, Local Scrambled Eggs Topped with Face Rock Creamery Cheese Curds, French Toast, Local Baguette, Served with 100% Pure Maple Syrup and Whipped Butter, Sautéed Diced Potatoes, Cremini Mushrooms, Caramelized Onions and Herbs, Thick Sliced Smoked Bacon and Maple Glazed Ham. Cycle Town Portland Roasters Coffee, Decaffeinated and Stash Hot Tea.

"River Bend Table Buffet" Lunch

Romaine Hearts, Caesar Dressing, Shaved Parmesan & Garlic Croutons, Marble Potato Salad with Red Onions. Sweet Peppers, Fresh Dill, Grilled Chicken Breast, with Spiced Apple Barbecue, Roasted Pork Loin with Cranberry Mustard Glaze, Caramelized Brussels Sprouts, Smoked Bacon, Roasted Garlic Polenta and a Selection of Dessert Minis



* All entrees served with a House Salad, Seasonal Vegetables, Chef's Choice of Starch Rolls and Oregon Trio Dessert