

Mid-Atlantic Shrine Legions of Honor

Thursday March 19, 2020

Hospitality in
Elm and Oak Room 4PM-11PM

Friday March 20, 2020

Hospitality in
Elm and Oak Room 10AM-4PM/8:30PM-12AM

Welcome Dinner

In the Birch Room 5:30-8:30 PM

Slider Station

Kobe Beef, Grilled Chicken, Pulled Pork, Lobster Rolls, Pork Belly
Toppings:

Bacon Jam, Caramelized Onions, Sautéed Mushrooms Crispy
Onions, Cheers-1 Sauce, Horseradish Sauce, Sriracha Aioli,
Cucumber Dill Yogurt, Cheddar, Whiz, American and Provolone
Cheeses, Sliced 1\Lettuce, Onion, Tomato, Ketchup and Mustard

French Fries and Ketchup

Stromboli Station

Pepperoni and Mozzarella Cheese, Ham and Mozzarella
Cheese, Vegetable Marinara Dipping Sauce

Pan Seared Pierogi Station

Toppings include Sauteed Onions, Sauerkraut, Crumbled
Bacon, Shredded Cheddar, Apple Butter, Sour Cream, Chives,
Crumbled Goat Cheese and Truffle Aioli
Assorted Coke Products and Iced Tea

Saturday, March 21st, 2020

Meeting in the Amphitheater 8:00 AM - 11:30AM

Complimentary Coffee

Philly's Own Lunch Buffet

Birch Room 11:30 AM-1:00 PM

Garden Salad with Ranch and Red Wine Vinaigrette Dressing

Ham and Bean Soup

South Philly Hoagie

Prosciutto, Ham, Capicola, Salami, Provolone Cheese, Onions,
Oregano and Liscio's Rolls

Beef and Chicken Steaks

House Whiz, Mushrooms, and Grilled Onions

Potato Salad

Garden Pasta Salad

Sliced Watermelon

Potato Chips

Cookies, Brownies, and Tastycakes

Hospitality

Elm and Oak Rooms 1:00 PM – 4:00 PM/10:00 PM – 12:00 AM

Dinner

Callowhill from 5:00 PM – 10:30 PM

Cash Bar

Cheese and Fruit Display

Roasted Beet Salad

10 oz. Pork Loin Chop with a Blood Orange and Roasted Apple Bourbon Sauce

Or

Orange Roughy with Shrimp Scampi Sauce

Roasted Fingerling Potatoes

Buttered Asparagus

Coffee, Decaf, Assorted Hot Tea, Iced Tea, Assorted Coke Products

Dessert

