

Annual Convention
April 23-25, 2017

MENU CHOICES

SUNDAY DINNER 4/23

Chef's Seasonal Salad Selection

Chicken Caprese with pesto cream
Cedar roasted salmon with three-mustard Maple vinaigrette
Vegetable Wellington with basil pesto and roasted red pepper aioli
Apple crumb pie with caramel sauce, whipped cream and berries

MONDAY LUNCH 4/24

Minestrone soup

Chicken Marsala with chef's choice of accompaniments
Baby greens salad with asparagus, orange segments, pickled red onions, tomatoes,
pine nuts, Parmesan cheese and grilled salmon with basil vinaigrette
Vegetable cannelloni with Alfredo sauce, chef's choice of accompaniments

Triple chocolate cake

MONDAY DINNER 4/24

Chicken rice soup

Grilled filet mignon with wild mushroom ragout
Grilled Chilean sea bass with roasted red pepper aioli
Fried eggplant lasagna with aged provolone and marinara sauce

Viennese Dessert Station

TUESDAY LUNCH 4/25

Caesar salad

Pesto grilled chicken with bruschetta topping and balsamic reduction with chef's
choice of accompaniments
Parmesan encrusted salmon with basil and sun-dried tomato pesto with chef's
choice of accompaniments
Penne pasta with grilled marinated vegetable medley in a hearty tomato basil sauce
with Texas garlic toast

Chocolate cream pie