



2019 CONVENTION MENUS

THURSDAY NOV. 14

LUNCH

- Bread Service
 - Mixed Green Salad
 - Maple Bourbon Chicken
 - Cheesy Polenta
 - Roasted Zucchini and Cauliflower
 - Assorted Love Bites (Gluten-Free)
 - Iced Tea Service
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OPENING RECEPTION

- Presentation of Cheeses
- Vegetable Crudités with Ranch Dressing
- Chicken Empanadas
- House-made Oregon Crab Cakes
- Fresh Mozzarella, Roma Tomato and Basil Tartlets

FRIDAY NOV. 15

BREAKFAST

First-come, first-served

- Whole Fruit
 - Cereals and Granola
 - Assorted Yogurts
 - Scrambled Eggs
 - Potatoes
 - Bacon and Sausage
 - Assorted Fruit Juices
 - Coffee and Tea Service
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LUNCH

- Bread Service
- Caesar Salad
- Pan-seared Salmon with a Lemon Butter Sauce
- Lemon White Wine Risotto
- Broccolini
- Neapolitan Cake
- Iced Tea Service

SATURDAY NOV. 16

BREAKFAST

- Vegetarian Quiche
 - Yukon Gold Potatoes
 - Sautéed Kale
 - Chicken Apple Sausage
 - Thick Slice Tomato
 - Biscuits with Marionberry and Apricot Jam
 - Coffee and Tea Service
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LUNCH

- Bread Service
- Mixed Green Salad
- Turkey
- Mashed Potatoes and Gravy
- Cranberries
- Green Beans
- Pear Pie Trifle
- Iced Tea Service

SUNDAY NOV. 17

BREAKFAST

- Sliced Fresh Fruit
- Oatmeal
- Assorted Yogurts
- Granola
- Scrambled Eggs
- Breakfast Potatoes
- Bacon
- Sausage
- Assorted Fruit Juices
- Coffee and Tea Service