

*** Meal Descriptions:** All meals will fulfill gluten free and vegan diets and served with freshly brewed City Brew coffee, please add food allergies on the registration form.

Thursday, April 12th 8:00 am New Member/Past President's Breakfast

The Old Faithful: Scrambled eggs, vanilla French toast, hickory smoked bacon, seasonal fresh fruit and country potatoes.

Thursday, April 12th 12:10 pm Keynote Speaker Luncheon

The Outfitter: Black Forest Ham, home roasted beef, home roasted turkey, swiss and cheddar cheese, assorted breads, lettuce, tomatoes, pickles, mayonnaise and mustard. Served with hickory smoked potato salad, green salad and kettle chips.

Friday, April 13th 12:10 pm Division Luncheons

Soup and Salad Bar: Chef's choice of (2) soups, rolls and salad bar with tossed greens, diced ham, turkey, cheddar cheese, bacon bits, tomatoes, cucumbers, broccoli, shredded carrots and croutons. Choice of Italian vinaigrette and buttermilk ranch.

Saturday, April 14th 10:30 am Author Brunch (Served)

Italian Medley Quiche: Spinach, mushrooms, onions, feta, Italian tomatoes and mornay sauce. Served with a side of assorted melons.

Dinner Selections:

April 13th 6:30 pm Award Dinner (Served)

Farci Portabella (GF) (\$22): Italian portabella mushroom stuffed with sautéed zucchini tomatoes, onions and broccoli on a bed of wild rice finished with parmesan cheese and basil pesto; served with garden salad (mixed greens, cucumbers, tomatoes and carrots)

Hawaiian Mahi (\$22): 6 oz. Grilled Mahi topped with sweet 'n sour sauce and wonton crisps; served with garden salad (mixed greens, cucumbers, tomatoes and carrots), green beans with caramelized shallots and thyme roasted baby red potatoes.

Petite Top Sirloin (\$22): 6 oz. Center cut top sirloin, topped with a burgundy sauce; served with garden salad (mixed greens, cucumbers, tomatoes and carrots), green beans with caramelized shallots and thyme roasted baby red potatoes.