

Cocktail Reception, Dinner & Keynote

Dinner Menu

Cocktail Reception

Beer & Wine Cash Bar

Plated Dinner

Salad Course

Romaine Hearts and Baby Kale, Ricotta Salata, Roasted Red Peppers,
White Balsamic Vinaigrette

Choose One Entrée during Pre-Registration

Pan Seared Breast of Local Chicken, Warm Artichoke and
Sun-Dried Tomato Compote

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Chardonnay Poached Sustainable Salmon, Salmoriglio Sauce

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Sliced Tri-Tip, Wild Mushroom Sauce

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Vegetable Stir Fry with Tofu, Green Onions, Ginger, Garlic, Asparagus, Spinach,
Cashews and Citrus Hoisin over Lo Mein Noodles – *Vegetarian*

Sides

Mashed Potatoes
Roasted Seasonal Vegetables

Dessert

Summer Berry Galette

Meal Option for Children 12 and Under

Chicken Tenders, French Fries, Green Beans

*If a child prefers one of the adult entrees, please select that choice
when registering the Child companion.*