

Tuesday, October 29, 2024

Tuesday's Welcome Lunch: Buffalo's Best Buffet

- Garden salad, mixed greens with tomatoes, cucumbers, carrots, onions, shaved parmesan & croutons with ranch and balsamic dressing.
- Tomato salad with fresh basil, onion and olive oil.
- Rolls and butter.
- Salt potatoes with parsley and butter.
- Aromatic seasonal vegetable medley.
- Classic macaroni and cheese.
- Chivetta's baked chicken.
- Sliced roast beef served in beef gravy with Kaiser & kimmelweck rolls, pickles and horseradish.
- Buffalo Chicken Wings (Mild, Medium, Asian BBQ)
- Apple Crumble pie and cheesecake.
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Tuesday Afternoon Break

- Includes: coffee and tea, lemonade. Infused water (cucumber, lime, mint)
- Peanut butter and Jelly Trail Mix – Roasted peanuts, dried strawberries and blueberries, banana chips and peanut butter chips
- Apples and Nuts – cinnamon spiced granola, candied almonds, walnuts, dried apples and golden raisins.
- Monster Mix – peanuts, cashews, M&M's, raisins, peanut butter chips and chocolate chips.

Tuesday Evening: First-timer's reception and President's reception

- Cash bar: Beer, Wine and Soda
- Cheese Board Display – Selection of imported and domestic cheese with assorted crackers, flatbreads and fresh fruit.
- Vegetable Crudité Display - Selection of seasonal vegetables with ranch, bleu cheese and hummus dips.

Wednesday, October 30, 2024

Wednesday Breakfast: Breakfast Buffet

- Scrambled eggs (plain)
- Bacon and Pork Sausage
- Brioche French Toast
- Creamy Apple Cinnamon Oatmeal
- Assorted pastries and muffins, seasonal fresh sliced fruit, assorted chilled juices, freshly brewed coffee and teas.

Wednesday Plated Lunch

- Rosemary & Garlic Rubbed Grilled Turkey Medallions (Vegan Option Available)
- Herbed Gravy Whipped Potatoes

- Aromatic Seasoned Green Beans & Carrots
- Cranberry- Spinach Salad, served with Honey-Orange Dressing & Ranch Dressing
- Apple Crumble Pie

Wednesday afternoon break

- Includes coffee and teas
- Hot pretzel sticks served with mustard and sharp cheddar cheese sauce
- Mini Franks in a blanket
- Roasted peanuts
- Buttered Popcorn

Wednesday Evening: Banquet Reception

- Cash bar: Beer, Wine and Soda
- Antipasto Display: assortment of cured meats, Italian cheeses, marinated vegetables, olives with Italian bread and crostini.
- Fruit Display - Seasonal fruit and yogurt dipping sauce.

Banquet Dinner

- Harvest Salad: Boston Bibb and Mixed Greens with Bleu Cheese, Dried Cranberries and Golden Raisins, Honey Glazed Pumpkin Seeds, and Marinated Apples, Served with Ranch and Honey-Vanilla Vinaigrette
- Basket of Honey-Cinnamon Sweet Rolls and Sea Salt Herb Knots with Butter
- Choice of One (which was selected in the registration form)
- Boursin Crusted Chicken Breast with Roasted Garlic Cream Sauce
- Angus Reserve Braised Beef Roast with Bordelaise Sauce
- Impossible Meat and Mushroom Roast
- All entrees served with Broccolini & Carrot Spikes, Half Garlic & Herb Mashed and Maple Sea Salt Mashed Sweet Potatoes,
- Flourless Chocolate Torte & Lemon-Almond Cake
- Freshly Brewed McCullagh™ Coffee and Teas

Thursday, October 31, 2024

Breakfast and Business Meeting:

- Breakfast Quiche
- Bacon and Pork Sausage Links
- Buttermilk Pancakes
- Creamy Apple Cinnamon Oatmeal
- Assorted pastries and muffins, seasonal fresh sliced fruit, assorted chilled juices, freshly brewed coffee and teas