

CONVENTION MEAL MENUS

Coffee, Decaf, Hot Tea, Iced Tea for all meals

FRIDAY APRIL 21 Afternoon Tea

- First Course - Assorted Scones and Lemon Cookies served with Devonshire Cream, Orange Marmalade, and Strawberry Preserves; Assorted Teas
- Second Course - Fruit Skewers, Chicken Salad on a Croissant, Cucumber Open Face on Marble Rye
- Third Course - Mini Cream Puffs and Assorted Truffles

FRIDAY International Dinner Buffet – *BARGAIN!* - One ticket allows sampling of any food at all 3 ethnic stations, plus salad and assorted cupcakes:

Salad (*Italian & Ranch*)

-Italian Pasta Station – *Tortellini with marinara & alfredo sauces*

-Asian Stir Fry Station - *Vegetable stir fry (with chicken, beef or meatless) and pot stickies with Thai sauce*

-German/Irish/Polish Station - *Pierogies with assorted toppings, Corned Beef with Red Cabbage, Kielbasa, Bratwurst, Haluski*

SATURDAY (AND SUNDAY) Continental Breakfast for Hotel Guests

Deluxe Continental Menu - Muffins, Breakfast Breads, Pastries, Bagels with Cream Cheese, Fresh Fruit, Cold Cereal with Milk, Assorted Yogurt

SATURDAY APRIL 22 Lunch

Soup du Jour

Pittsburgh Salad (Steak or meatless) (*Italian & Ranch*)

Rolls and Butter

Sorbet

SATURDAY Installation Dinner and Reception

Mixed Garden Green Salad with Ranch and Raspberry

Vinaigrette

Lemon Chicken with Artichokes

Herb Roasted Red Skin Potatoes

Snow Peas

Rolls and Butter

Assorted cakes and champagne (in foyer)

SUNDAY APRIL 23 Lunch

Mixed Garden Green Salad with Ranch and Italian

Chicken Romano

Pasta with Marinara

Rolls and Butter

Carrot Cake