

**2017 NATIONAL CONVENTION**  
**MENUS**

**LUNCH MENU # 1 (\$32 INCLUSIVE)**

**Mixed Field Green Salad with cucumbers, carrots and tomatoes,  
sides of croutons and 2 choice of dressings**  
**Baked Chicken with Marsala Sauce**  
**Baked Ziti with Marinara and Parmesan Cheese -OR-  
Cheese Tortellini with Primavera Sauce**  
**Seasonal Vegetables**  
**Warm Rolls and Butter**  
**Chef Choice of Dessert**  
**Fresh Brewed Iced Tea with Lemon and Iced Water**  
**Regular/Decaf Coffee and Assorted Teas**

**LUNCH MENU # 2 (\$32 INCLUSIVE)**

**Build Your Own Taco Bar**  
**Mixed Green Salad with (with 2 dressings)**  
**Black Bean and Corn Salad**  
**Warm Flour Tortillas**  
**Grilled Chicken strips and ground beef**  
**White Rice**  
**Toppings: Mild and Hot Salsa, sides of tomatoes, cilantro, romaine  
chopped, red onion finely diced, grated cheese and sour cream**  
**Chef choice of dessert**  
**Coffe, hot tea and iced tea and water**

**LUNCH MENU # 3 (\$32 INCLUSIVE)**

**Soup of the Day**  
**Traditional Casear Salad with Parmesan Cheese and Croutons- Caesar Dressing**  
**Assorted Sandwhiches**  
**Chips**  
**Whole fruit**  
**Assorted cookies or Brownies**  
**Coffee, tea, iced tea and water**

**BANQUET MENU (\$50 INCLUSIVE)**

**Mixed Green Salad with cucumbers, tomatoes, croutons (2 sides of dressing)**  
**Herb Roasted Chicken Breast and Baked Tilapia**  
**Chef's choice of Vegetable**  
**Chef's choice of starch**  
**Warm rolls and Butter**  
**Chef choice of Dessert**  
**Iced Tea with Lemon**  
**Regular Coffee and Decaffeinated and Assorted**