

## **Wednesday, April 19 (Preconference)**

### **Lunch**

Each lunch includes kettle potato chips, a granola bar, cookie and bottled water. Box lunches are also available as Gluten-Free; check your preference on the registration form.

- **Boxed Lunch 1**  
Grilled Vegetable sandwich with zucchini, yellow squash, eggplant, roasted red peppers and a spinach hummus spread on a baguette. (Vegetarian)
- **Boxed Lunch 2**  
Turkey Breast sandwich with sliced roasted turkey breast, applewood smoked bacon, Swiss cheese, bib lettuce, avocado aioli on ciabatta bread.
- **Boxed Lunch 3**  
Ham & Cheese sandwich with lettuce, tomato, kosher pickle, Swiss cheese, and Dijon mayonnaise on a ciabatta.

### **Public Library Division Dinner**

House bar and passed hors d'oeuvres. Each attendee will receive one drink ticket. Drinks will be available for purchase thereafter.

- **Mediterranean Dip Display** - Roasted garlic hummus, white bean rosemary dip, country olives, crudité of vegetables grilled pita chips, sliced baguette (Gluten-free, Dairy-free, Vegetarian)
- **Antipasto Display** - Prosciutto, capicola, salami, assorted domestic and European cheese, country olives, pickled vegetables, dried fruits and nuts, rustic breads and crackers

## **Thursday, April 20**

### **Lunch**

#### Salad/Starter

- **Mixed green salad** – Tomato, cucumber, red onion with red wine vinaigrette (Gluten-free, Dairy-free, Vegan)
- **Bread and butter**

#### Entrees (choose 1)

- **Ginger glazed vegetables over brown rice with blistered charred green onion.** (Vegan, Gluten-free)
- **Pan seared chicken breast-** Marinated with herbs and fresh garlic, finished with shallot white wine jus (Gluten-free)

#### Dessert

Flourless chocolate torte. (Gluten-free)

### **All Conference Reception**

House bar and passed hors d'oeuvres. Each attendee will receive one drink ticket. Drinks will be available for purchase thereafter.

- Caprese skewer – Tomato, fresh mozzarella, basil, balsamic glaze (Gluten-free, Vegetarian)
- Bartlett Pear & Gorgonzola – Pomegranate glaze on a crostini (Vegetarian)
- Crispy Spring Rolls – Sweet chili sauce (Dairy-free, Vegan)
- Butternut Squash Tartlet – Tomato jam (Gluten-free, Dairy-free, Vegan)

## **Friday, April 21**

### **Lunch**

#### Salad/Starter

- Mixed green salad – Tomato, cucumber, red onion with red wine vinaigrette (Gluten-free, Dairy-free, Vegan)
- Bread and butter

#### Entrees (choose 1)

- Snap pea and tofu soba noodles with a shitake mushroom broth. (Vegan, Gluten Free, Dairy-free)
- Baked penne with Italian sausage, spinach, roasted tomato sauce, fresh mozzarella

#### Dessert

An assortment of cookies and brownies.

## **President's Reception**

Enjoy a variety of hor d'oeuvres, a no-host bar, and cake!

## **Saturday, April 25**

### **Lunch**

- Mixed green salad – Tomato, cucumber, red onion with red wine vinaigrette (Gluten-free, Dairy-free, Vegan)
- Bread and butter

#### Entrees (choose 1)

- Vegan Chile Relleno – Roasted poblano pepper stuffed with tricolor quinoa, black beans, corn and cilantro (Dairy-free, Vegan)
- Grilled Churrasco Flank Steak – Chimichurri sauce and port glaze (Gluten-free, Dairy-Free)

#### Dessert

Cheesecake.