

## **AMANB 2015 Annual Conference - MENUS**

### **Opening Luncheon:**

**Beauséjour Cobb Salad** – Romaine Lettuce, Crispy Bacon, Grape Tomato, Hard Boiled Egg, Avocado, Grilled Breast of Chicken, Red wine Vinaigrette, Apple Spice Cake with Whiskey Glaze

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**President Reception:** The beautiful Cocoa Room @ the Chocolate River Station along the Petitcodiac River is the venue for this year's President's Reception. The venue creates an event of timeless magnificence, with second-to-none culinary choices, top-of-class service, exquisite furnishings, and creative minds. Once you have enjoyed the delicious buffet set out for your dining pleasure, sit back and enjoy a Maritime Kitchen party that is sure to please everyone in attendance.

### **Menu:**

3 Salads (green salad, spinach salad and pasta salad)  
Rustic mix vegetables  
Herb Roasted potatoes  
Choice of BBQ Brisket and maple Lime Salmon

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### **Thursday's Luncheon:**

**Buffet** – Chef Daily soup, Assorted Wraps and Sandwiches, Pastry Chef's Daily dessert creation

### **Thursday's Banquet:**

**Soup** – Butter Squash and Baby Shrimp, Curry Cream Drizzle

**Main** – Cranberry and Brie Centered Breast of Chicken, Café de Paris Cream

**Dessert** – New Brunswick Apple Tart Tatin with Crème Anglaise