

## Catering services for the AMANB 2014 Annual Conference

### Wednesday, June 11, 2014

- 9:00 a.m. Coffee / Juice
- 12:00 a.m. Opening Luncheon: Italian Pasta Buffet  
Garden vegetable minestrone soup  
Caesar salad, and tomato and basil salad with aged balsamic dressing  
Garlic baguettes with cheese  
Meat lasagna / Vegetable lasagna  
Tiramisu
- 3:30 p.m. Coffee / assorted fruit juices / soft drinks / Cookies
- 6:30 p.m. President's Reception:  
Roast Beef; Roasted Baby Potatoes; Vegetables  
*OR*  
Salmon; Rice Pilaf; fiddle heads  
Desert choices of small French Pastries:  
Port Royal, Framboise Chocolat, Opéra, Paris Ste-Anne, Éclair au chocolat, Tartelette aux fruits, Trois chocolats, Noix japonaise, Casse-noisette, Baies Sainte-Anne
- 

### Thursday, June 12, 2014

- 8 :00 a.m. Full Breakfast:  
Fruit Danish and butter croissants  
Sliced fruit display with yogurt dip  
Farm fresh scrambled eggs, with cheese and chives  
Crisp bacon, country sausage and breakfast potatoes  
Apple and orange juice pitchers  
Freshly brewed Starbucks Coffee and Tazo Teas
- 10:00 a.m. Coffee / assorted fruit juices / soft drinks / Fresh assortment of muffins
- 12:00 a.m. Luncheon: Wraps and soup of the day  
Fresh garden greens, vegetable crudités  
Fresh fruit display with warm chocolate sauce
- 6:30 p.m. Banquet:  
Roasted red pepper and thyme scented tomato soup  
Herb and garlic crusted 6oz skinless boneless chicken, topped with red wine glaze  
Roasted new baby potatoes with fresh herbs  
Chef's seasonal vegetable medley  
Desert: Multi layer decadent chocolate cake with raspberry coulis and whipped cream

---

Friday, June 13, 2014

- 8:00 a.m. Continental Breakfast:  
Fresh baked muffins, fruit Danish and butter croissants  
Sliced fresh fruit display with yogurt  
Apple and orange juice pitchers  
Freshly brewed Starbucks Coffee and Tazo Teas
- 10:00 a.m. Coffee / assorted fruit juices / soft drinks / Fresh assortment of mini muffin bites