

2019 Annual School Meeting and GREEA Instructor Workshop Menus

(Those of you who submitted special meal requests, i.e. vegan, etc. will receive a card to present to the wait staff to receive your meal. You will use the same card for all meals.)

Thursday

Breakfast – Assorted breakfast sandwiches

Lunch – *(Vegetarians will not need a meal card for this meal.)*

- Drag Through the Garden Salad with House Vinaigrette
- Loaded “JUMBO” Baked Potato Stand - Toppings available: Applewood Bacon, Whipped Butter, Sour Cream, Cheddar Cheese, Green Onions, and Yellow Onions
- Blue Ribbon Texas Chili with Salted Crackers
- Chilled Cucumber Dill Salad
- Israel Couscous Salad with Butternut Squash, Dried Fruits, and Toasted Nuts served with Citrus Vinaigrette
- Brownies, Bars, and Cookies

Dinner

- Caesar Salad
- Pan Seared Chicken Breast and Beef Medallion on a Marsala Shallot Pan Sauce with Black Pepper Whipped Potatoes and Green Bean Compote.
- Flourless Chocolate Truffle Cake with Raspberry Sauce and Whipped Cream

Friday

Breakfast – Assorted breakfast sandwiches

Lunch *(Vegetarians will not need a meal card for this meal.)*

- Greek Salad with Cucumbers, Olives, Roasted Peppers, Feta Cheese, and Red Wine Vinaigrette
- Vegetable Lasagna with Crusty Bread
- Meat Lasagna with Crusty Bread
- Pasta and Cannellini Beans with Light Peppery Tomato Sauce
- Grilled Vegetables
- Tomato Cucumber Salad
- Sautéed Italian Broccoli
- Israel Couscous Salad with Butternut Squash, Dried Fruits, Toasted Nuts served with Citrus Vinaigrette
- Cheddar Biscuits and Cornbread with Honey Butter
- White Chocolate Mousse with Raspberry Sauce