

# MEALS

## Thursday Preconference Buffet Luncheon

\$26

- Shaved Brown Sugar Ham, Roasted Turkey Breast and Slow Roasted Beef, Sliced Domestic Cheese, Lettuce, Tomatoes, Red Onion, Mayonnaise and Deli Style Spicy Mustard with Dill Pickle Spears
- Smoked Potato Salad and House Fried Kettle Chips
- Chef's Selection of Fresh Rolls and Sliced Bread
- Freshly Baked Cookies and Brownies
- Sweet Tea, Unsweet Tea, Iced Water and Freshly Brewed Premium House Blend Coffee

## Friday Breakfast: AASL Leadership: Making a Difference & What's Next with Kathryn Roots Lewis

\$16

Fresh Scrambled Eggs with Chives and White Cheddar Cheese, Smokehouse Sausage and Skillet Potatoes with Peppers and Onions

SEATING LIMITED TO 100 PEOPLE

\*\* Current AASL members receive a complimentary ticket. \*\*

## Friday SCASL Professional Awards Luncheon

\$33

Includes Garden Salad with a selection of two Dressings, Assorted Rolls with Whipped Butters, Sweet Tea, Unsweet Tea, Iced Water, Freshly Brewed Premium House Blend Coffee, and Triple Layer chocolate cake.

\_\_\_ Fennel Dusted Roasted Sliced Pork Loin  
Crab Apple Chutney, Brie Gratin Potatoes, Julienne Vegetable Medley

Vegetarian Option

\_\_\_ Cous Cous, Vegetable and Boursin Phyllo Purse Ahi Amarillo Sauce

## Saturday SCASL Book Awards Celebration Luncheon

\$33

Includes Garden Salad with a selection of two Dressings, Assorted Rolls with Whipped Butters, Sweet Tea, Unsweet Tea, Iced Water, Freshly Brewed Premium House Blend Coffee and New York Style Cheesecake with Seasonal Berries.

\_\_\_ Garlic Rosemary Roasted Airline Chicken Breast  
Truffle Mashed Yukon Gold Potatoes, Fire Roasted Broccolini

Vegetarian Option

\_\_\_ Grilled Vegetable Strudel Balsamic Syrup, Asiago Cheese Risotto