

## **Convention Menus**

### **Saturday Luncheon**

Entrée of Charlotte's House Salad with Spring Greens,  
Sliced Granny Smith Apples, Walnuts, Bleu Cheese Crumbles (may substitute Feta)  
and Grilled Chicken Breast

Served Raspberry & Balsamic Vinaigrette Dressing

Basket of Bread Rolls on Table

Lemon Layer Cake

Freshly Brewed Coffee & Decaf, Hot and Iced Tea

#### **Special Diets**

Gluten Free: Entrée as above, Dessert-TBD by Chef

Vegetarian: Salad without Chicken & Cheese (if Vegan), Marinated Grilled Portabella Mushroom

Diabetic: Entrée with Chicken, Chef's Dessert-Sugar Free

### **Saturday Presidents' Dinner**

Cup of Tomato Bisque Soup

Assorted Warm Bread Rolls and Butter

Entrée of Lunch Portioned Chicken Wellington with Missouri Mushroom Bordelaise

Wild & White Rice Medley & Baby Green Beans with Red Pepper Garnish

Molten Lava Cake with Whipped Topping

Freshly Brewed Coffee & Decaf and Hot & Iced Tea

#### **Special Diets**

Gluten Free: Grilled Chicken Breast with Missouri Mushroom Sauce with same sides

Vegetarian: Vegetable Wellington with Mushroom Bordelaise, same sides

Diabetic: Grilled Chicken Breast with Missouri Mushroom Sauce, same sides

Molten Lava Cake for Vegetarian/Gluten Free

Diabetic: Sugar Free Cheese Cake

### **Sunday Awards Breakfast**

Chef Selection: Basket of Assorted Pastries on Table  
(Gluten Free Muffins available)

Butter & Preserves

Farm Fresh Scrambled Eggs with Cheddar Cheese

Apple Wood Smoked Bacon

Seasoned Breakfast Potatoes

Freshly Brewed Coffee & Decaf, Hot Tea Selections

#### **Special Diets**

\*Diabetic and Gluten Free may have Seasonal Fruit Plate with Non-Fat Yogurt