

MENU

Monday, June 6

Tour and Workshop Choice Box Lunch

CROSSIANT CLUB

Roast Turkey, Smoked Ham, Swiss Cheese, Bacon, Lettuce and Tomato, Cole Slaw and Potato Chips, Whole Fresh Fruit and Double Fudge Brownie, Bottled Water

ITALIAN DELI SUB

Sliced Corn Beef, Provolone, Salami, Lettuce and Tomato, Red Onion, Balsamic Vinaigrette, Pasta Salad and Potato Chips, Whole Fresh Fruit and Chocolate Chip Cookie, Bottled Water

VEGETARIAN MARBLE RYE BREAD

Grilled Vegetables, Alfalfa Sprouts, Tomatoes, Cucumber and Lettuce, Potato Salad and Cole Slaw, Granola Bar, Whole Fresh Fruit, Bottled Water

Welcome Reception

Swedish Meatballs, Sausage Stuffed Mushrooms, Spinach and Feta Cheese En Croute, Sea Scallops Wrapped in Bacon, Belgian Endive with Boursin Cheese, CASH BAR

Tuesday, June 7

Continental Breakfast

Bountiful Basket of Breakfast Pastries and Breads with Butter and Preserves, Sliced Fruit, Ham and Cheese Croissants, Country Sausage and Biscuits, Assorted Juices, Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Key Note Lunch

Homestyle Meatloaf, Fresh Rolls and Butter, Potatoes and Gravy, Chef's Selection of Accompaniments, House Salad with Assorted Dressings, Deep Dish Apple Pie, Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Exhibit Hall End of Day

Fresh Sliced Fruits Including Pineapple, Melon and Strawberries Accompanied by a Selection of Imported and Domestic Cheese Served with French Bread and a Variety of Crackers and Garnishes, CASH BAR

Awards Dinner

Roast Prime Rib of Beef with Creamed Horseradish, Baked Potato, Chef's Selection of Accompaniments, Fresh Rolls and Butter, Boston Bib Salad Bourguignone (Bibb lettuce, sauteed mushrooms, pearl onion, bacon and croutons), New York Cheesecake with Fruit Topping, Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Wednesday, June 8

Annual Meeting

Fluffy Farm Fresh Scrambled Eggs, Crisp Bacon Strips, Breakfast Potatoes with Peppers, Pastries and Breads, Fruit Preserves and Butter, Florida Orange Juice, Freshly Brewed Coffee, Tea, Decaffeinated Coffee

State of the State

Red Bliss Potato Salad and Sour Cream, Pasta Salad with Grilled Vegetables and Thyme, Roast Pork Dijonnaise, Fresh Fish Grilled with Dill Beurre Blanc, Chef's Selection of Seasonal Accompaniments, Rolls and Butter, Chef's Selection of Assorted Desserts, Freshly Brewed Coffee, Tea, Decaffeinated Coffee

PLEASE CONTACT THE MORA OFFICE IF YOU HAVE SPECIAL DIETARY REQUESTS. WE ARE HAPPY TO MODIFY YOUR MENU.