



MGABC 2012 CONFERENCE
BEST OF THE WEST
MENU

MORNING

Coffee & Tea Service including Decaf
Assorted Muffins
Pitchers of water with lemon

LUNCH BUFFET

Salads:

Tossed Spring Salad Greens
Fusilli Pasta Salad w/ Sun-Dried Tomatoes
Mediterranean Salad with Feta Cheese
Assorted Breads and butter

Entrées:

Selection of Wraps and Sandwiches
Assorted Vegetable Platter with Dip

Dessert:

Assorted Homemade Dessert Squares, cookies, tarts, and fresh fruit

Hot Soups:

Lentil with Roasted Vegetables
Seafood Chowder
Fresh Rolls and Crackers

DINNER BUFFET

Salads:

Five Bean and Vegetable Salad
Spinach Salad
Traditional Potato Salad

Entrées:

Chicken Breast with BC Wild Mushrooms
Baked Salmon Fillet
Pesto Penne with Sun-Dried Tomatoes

Dessert:

Harvest Apple Crisp with Fresh Fruit Salad, Strawberries and Whipped cream

Hot Soup:

Butternut Squash

**Catering provided by Graham Little, Executive Chef/ Owner
Island Culinary Service**

Note: Dinner ticket options are now available for ALL – and not limited to MGABC members only. Certified MGs will receive Voting Cards for AGM business.