

## CONFERENCE MEAL PACKAGE

Due to rising food costs and limited dining options in the conference area, WLA has negotiated a specialty priced meal package for conference attendees, consisting of high quality, seasonal choices made by the Executive Chef at the Grand Geneva Resort & Spa. This package is included in the conference registration and is a great value when compared with retail pricing options offered by the conference venue (a savings of over \$200 if these selections were purchased separately). This same menu will be served in the Exhibit Hall Area and in the Luncheon events with speakers. We will make every effort to accommodate dietary restrictions.

### Meal package\* includes

**Opening Reception in Exhibit Areas:** Cheese, sausage, and cracker display; crudités and dip; mini–Beef Wellingtons, honey chicken drumettes, vegetable pot stickers with ginger soy dipping sauce.

**Wednesday Breakfast:** Fluffy scrambled eggs, crisp bacon, café potatoes, fruit cup, freshly brewed regular and decaf coffee and assorted teas (menu is gluten free, a vegetarian option will be available).

**Wednesday Luncheon (served in Exhibit Areas and at the YSS luncheon with Kevin Henkes):** Grilled breast of chicken with green peppercorn - mushroom demi glacé, mashed potatoes and seasonal vegetables (gluten free) OR vegetarian lasagna with basil marinara and parmesan served with garlic bread.

**Wednesday Afternoon Break in Exhibit Areas:** Hot spiced cider and hot chocolate or fruit punch and iced tea (weather dependent), cookies, and brownies (gluten free options will be provided).

**Thursday Breakfast in Exhibit Areas:** Pancakes, grilled sausage, fruit cup, whipped butter and syrup, freshly brewed regular and decaf coffee, assorted teas (gluten free and vegetarian options will be available).

**Thursday Lunch (served in Exhibit Areas and at the luncheon with speaker Barbara Lawton):** Grilled boneless pork medallions in Robert Sauce, red potatoes, and seasonal vegetables (gluten free) or three ricotta stuffed pasta shells presented with vegetarian Bolognese sauce, parmesan, and broccoli (vegetarian).

**Thursday Afternoon Break in Exhibit Areas:** Crispy snacks break - potato chips, pretzels, and tortilla chips. Dips includes onion, herb, ranch, black bean, and salsa. Assorted sodas.

**Friday Continental Breakfast:** Chef's Choice hot breakfast sandwich, Chef's muffin selection, bananas, orange juice, freshly brewed regular and decaf coffee and herbal teas.

*\*Menu substitutions may be necessary due to changes in the pricing and/or availability of food and beverage items.*