

# Convention Add-On Menus

**Wednesday 8/25/2021**

**OLGC Luncheon (48.00)**

Grilled Chicken Breast with double smoked bacon  
or  
roasted cauliflower (Vegetarian)

served with:

Artisan Breads  
Iceberg lettuce wedge & dressing  
bleu cheese deviled eggs  
asparagus  
Chocolate Fudge Cake  
Coffee & tea service

**Thursday 8/26/2021**

**Spiritual Advisors Luncheon (48.00)**

Roast Chicken and Penne Pasta and Julienne Vegetables  
or  
Indian Roasted Cauliflower, Chickpeas, Basmati Rice (Vegetarian)

Served with:

Selection of Artisan Breads  
Garden salad, Ranch or Vinaigrette  
Chocolate Fudge Cake  
Coffee & tea service

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**Grab and Go Lunch (25.00)**

Half Sandwich

Choose 1: Roast Turkey Sandwich on Whole Wheat Hoagie  
Baked Ham and Cheese on Italian Hoagie Roll  
Vegetable Roll-up

Waters and Assorted Sodas and Assorted Chips included

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**Province Dinner (75.00)**

Pistachio and Herb Crusted Pork Chop, Three Grain Mustard Sauce, Three Cheese Potato Soufflé, and Roasted Baby Vegetable

or

Panko Crusted Salmon, Creamy Parmesan Sauce, Crispy Polenta Cake, and Sautéed Baby Spinach

or

Red Quinoa and Zucchini Cake, Tomatillo Sauce Spaghetti Squash Broccolini

Served with:

Selection of Artisan Breads

Garden Greens Salad

Pepper Ranch, Raspberry Vinaigrette

New York Cheesecake Topped with Fresh Fruit

Coffee and Tea Service

**Friday 8/27/2021**

**Grab and Go Lunch (25.00)**

Half Sandwich

Choose 1: Roast Turkey Sandwich on Whole Wheat Hoagie

Baked Ham and Cheese on Italian Hoagie Roll

Vegetable Roll-up

Waters and Assorted Sodas and Assorted Chips included

**Saturday 8/28/21**

**Banquet (85.00)**

Duet Entrée/ Grilled Marinated Flank Steak with Madagascar Green Peppercorn Sauce, Asiago and Panko Crusted Chicken

Roasted Shallot Mashed Potatoes

Roasted Baby Vegetables

or

Roasted Tomato and Eggplant Tart with pomodoro, Balsamic and Grilled Tofu

Served with:

Spinach Salad

Balsamic Vinaigrette

Triple Chocolate Mouse

Coffee and Tea Service