



## Annual Conference Banquet at the Historic Nassau Inn

Ten Palmer Square, Princeton, NJ 08542 | (609) 921-7500

Saturday, November 10, 2018

7:00-9:30 PM

All conference attendees are welcome to join the conference guest artists, presenters, exhibitors and sponsors for a delectable meal.

The menu includes:

- ◆ Hors D'Oeuvres: Traditional Mini Frank in a Blanket, Vegetable Sui Mei, and Bellini, Caviar, Creme Fraiche.
- ◆ Salads: Bocconcini, Cherry Tomatoes, Fresh Basil, Olive Oil and Spinach, Strawberries, Goat Cheese, Walnuts, Balsamic Vinaigrette
- ◆ Main Course: Flank Steak with Mushrooms, Demi-Glace; Grilled Salmon, Citrus Beurre Blanc; Sautéed Chicken Breast, Tomatoes, Fresh Mozzarella, Spinach; Seasonal Vegetarian Dish
- ◆ All of these dishes will be served with Assorted Seasonal Sides and Freshly Baked Rolls.
- ◆ Dessert: Assorted Mini Desserts & Mini Pastries
- ◆ Beverages: Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas, Assorted Soft Drinks and Iced Tea

**\*Reservations must be made and paid for in advance when you register for the conference.**

**Cost: \$65 per person, wine and beer included.**