

Menus for the Three Primary Meal Functions at the 2008 LLA Conference

Wednesday, March 5, 2008

LASL Lunch

Port City Special

Baby Spinach, Crumbled Bleu Cheese, Pink Grapefruit Segment and Herbed Vinaigrette

Choice of Entrées: Seafood, Pork, and Vegetarian

Shrimp Brouchette

Grilled Skewer of Shrimp (10) served on a Bed of Chicken and Sausage Jambalaya

Stuffed Pork Loin

Filled with Andouille Sausage and Cornbread Dressing, Candied Yams, and Smothered Collard Greens

Stuffed Jumbo Pasta Shells

Spinach and Ricotta Filling, Marinara Sauce, Sautéed Mixed Vegetables

Dessert: ½ and ½ on each Table

Lemon Mist Cake

Apple Pie

Book Dinner

Bayou Salad

Mixed Greens topped with Artichoke Hearts, Cucumber, Tomato, Pepper, Kalamata Olives and Crumbled Feta Cheese with Oregano, Olive Oil Vinaigrette

Choice of Entrées: Seafood, Chicken, and Vegetarian

Baked Gulf Snapper

Topped with a Cajun Lump Crabmeat Cream Sauce, served with Rice Pilaf and Broccoli

Chicken Marsala

Boneless Skinless Chicken Breast with Portobello Mushrooms and Marsala Wine Sauce, Roasted Rosemary New Potatoes and Broccoli

Stuffed Jumbo Pasta Shells

Spinach and Ricotta Filling, Marinara Sauce, Sautéed Mixed Vegetables

Dessert: ½ and ½ on each Table

Cheese Cake with Fruit Topping

Raspberry Chocolate Pyramid

Thursday, March 6, 2008

Public/Trustee Lunch

Caesar Salad

Fresh Romaine Lettuce tossed with Caesar Dressing, Garnished with Fresh Parmesan and Toasted Herbed Croutons

Choice of Entrées: Seafood, Pork, and Vegetarian

Shrimp Brouchette

Grilled Skewer of Shrimp (10) served on a Bed of Chicken and Sausage Jambalaya

Stuffed Pork Loin

Filled with Andouille Sausage and Cornbread Dressing, Candied Yams, and Smothered Collard Greens

Grilled Portobello Mushroom and Asparagus Spears

A Vegan Preparation Served on Polenta Cake; Balsamic Vinegar and Roasted Garlic Glaze

Dessert: ½ and ½ on each Table

Carrot Cake with Cream Cheese Frosting with Shaved Carrot Slices and Pecans

Black Forrest Cake