

Lunch Menu for the 2019 Northeast Natural History Conference (lunch is included with conference registration)

Saturday April 13th

Warm rolls and sweet butter

Soup du jour

Choice of entrees:

- Grilled Marinated Shrimp over Caesar salad & focaccia croutons.
- Cobb Salad with roasted herb turkey, avocado, crispy bacon, chopped eggs, tomatoes, cucumbers and cheddar cheese.
- Grilled Portabello Mushrooms over Caesar salad & focaccia croutons.

Choice of dessert:

- New York Style Cheesecake
- Key Lime Pie

Coffee or tea

Sunday April 14th

Warm rolls and sweet butter

Choice of lemonade or iced tea

Choice of entrees:

- Lemon Glazed Chicken served with rice pilaf and chef's choice of seasonal vegetable.
- Shrimp and Calamari Fra Diavolo with cellentani pasta.
- Vegetable Pasta Primavera with sautéed seasonal vegetables in a garlic oil.

Choice of dessert:

- Limoncello Marscapone Cake
- Tiramisu

Coffee or tea

NOTE: If you have dietary restrictions that preclude any of the options offered, the chef is willing to modify an entrée to accommodate your particular needs. Just make your meal choice and then indicate your restrictions in the Comments Field on the registration form.