



# 13th Biennial FMCS Symposium

Monday-Friday, April 10 -14, 2023

## MEALS

The banquet dinner on Wednesday evening and the business lunch on Thursday are included with your registration and are open for all to participate. Please make the following meal selections if you plan to attend these events. If you know that you will not attend, please do not make a selection and help us avoid unnecessary food waste.

### Wednesday Banquet Dinner

Please select one option if you will be attending the banquet dinner on Wednesday (open to all). Meal includes bread, salad, dessert, coffee and tea.

**Chicken Saltimbocca** - With Mozzarella, Shaved Prosciutto, Sautéed Mushrooms, Sun Dried Tomato Pesto & Spinach Oil with Parmesan Risotto

**Smoked Tri-Tip** - Chipotle Demi-Glace Buttermilk Fried Walla Walla Onions with Cheddar & Chive Potato Cake, Seasonal Vegetables

**Vegetable Wellington** - Grilled Zucchini, Squash Peppers, Carrots, Onions, Fresh Chevre, Tamari, Roasted Tofu wrapped in Feuille de Brick over Harvest Rice and Red Pepper Coulis

### Thursday Business Lunch

Please select one option if you will be attending the business lunch on Thursday (open to all). Meal includes salad, dessert, coffee and tea.

**Andouille Penne Pasta** - Andouille Sausage, Peas, Spinach, Onion, Roasted Tomato, Cajun Cream, Pecorino

**Blackened Salmon** - Seared Risotto Cake, Red Pepper Coulis, Grilled Vegetables, Herb Oil

**Harvest Plate** - Barley, Smoked Beets, Butternut Squash, Cippolini Onions, Brussel Sprouts, Spinach, Arugula, Green Goddess Dressing

**Field Trips and Workshop**

A boxed lunch will be available for workshop and Field trips attendees, please select an option.

**Roasted Turkey Sandwich**

**Grilled Vegetable Sandwich**

Boxed lunches are served with 12-grain bread, Tim's cascade chips, whole seasonal fruit, Doubletree chocolate chip cookie, individually packaged condiments, soft drink or bottled water.