

TESA 2008 Summer Work Conference

MENU OPTIONS

“Embracing TESA ‘s Past, Present, and Future”

President’s Luncheon

Friday, June 20, 2008

Grand Ballroom 12:00 PM (noon)

Baked Lasagna with Smoked Tomato Sauce
Torn Romaine Leaves with Creamy Garlic Dressing, Crispy Croutons
and Feathered Parmesan Cheese
Chocolate-Chocolate Cake with fruit coulis
Warm Rolls & Butter
Coffee & Tea

“Education Celebration” Installation Banquet

Saturday, June 21, 2008

Grand Ballroom 6:00 PM

Menu A

Seared Chicken served with Caper Cream Sauce
Seasonal Vegetables
Roasted New Potatoes
Spinach Salad with pecans and Raspberry-Orange Vinaigrette
Carrot Cake with Cream Cheese Frosting
Fresh Rolls & Butter
Coffee & Tea

Menu B

Baked Tilapia (Fish) with Lemon Butter Crème Sauce
Seasonal Vegetables
White and Wild Rice Pilaf
Spinach Salad with pecans and Raspberry-Orange Vinaigrette
Carrot Cake with Cream Cheese Frosting
Fresh Rolls & Butter
Coffee & Tea

“TESA Angels Taking Flight” Brunch

Sunday, June 22, 2008

Grand Ballroom 9:00 AM

Menu A

Fluffy Scrambled Eggs
Applewood Smoked Bacon
Roasted Homemade Breakfast Potatoes
with Sweet Peppers
Assortment of Breakfast Breads
Fresh Juice
Regular or Decaffeinated Starbucks Coffee
Assorted Teas

Menu B

Belgium Waffles dusted with powdered sugar, fresh berries
Applewood Smoked Bacon
Assortment of Breakfast Breads
Fresh Juice
Regular or Decaffeinated Starbucks Coffee
Assorted Teas

Vegetarian plates are available upon request

Chef’s Choice of Delicious Vegetarian Selection