

104th Annual Meeting



Friday, November 1st, 2019

**Cocktail Reception **

5:00 to 6:00 p.m.

Morgan's Tavern

Woodstock Dinner Buffet

6:00 to 8:00 p.m.

Founder's Room

Includes Soup, Salad, Entrée, and Dessert.

Beverage Choices: Iced Tea, Lemonade, New England Coffee: Regular & Decaf, Assorted Herbal Teas, Water

❖ Soup:

- ✚ New England Clam Chowder

❖ Salads:

- ✚ Baby Field Greens w/ Cherry Tomatoes, Shredded Carrots, Dried Cranberries, & Cucumber. Served with Maple Balsamic & Red Wine Vinaigrette.
- ✚ Classic Caesar Salad w/ Croutons. Served with House-made Dressing.
- ✚ Grilled & Marinated Vegetable Display

❖ Entrees:

- ✚ Seared Atlantic Salmon topped w/Caper Lemon Bourrée Blanc (butter sauce) & Crispy Leeks
- ✚ Statler Chicken w/Whole-Grain-Mustard Cream Sauce
- ✚ Black River Meats, Thick-Cut Pork Chop w/Woodchuck Cider Glaze

❖ Accompaniments:

- ✚ Truffle Mashed Potatoes
- ✚ Wild Rice Pilaf
- ✚ Seasonal Vegetables

❖ Dessert:

- ✚ Cheesecake with a Berry Coulis