

FCIE PRE-CONFERENCE RECEPTION

BAR & H'ORDERVES

TWO HOUR OPEN BAR

Domestic and Imported Beer, House Wine & Soft Drinks

H'ORDERVES

An assortment of finger snacks will be available

DINNER

LOCAL GREENS SALAD (GF)

Arugula, Kale and Baby Lettuce Blend with Dried Cranberries, Goat Cheese, Pecans and Red Wine Vinaigrette

PAN SEARED FRENCH CUT CHICKEN

Roasted Potatoes, Chef Inspired Vegetable Blend with a Red Wine Demi Glace

OR

STUFFED ROASTED SWEET POTATO (VEGAN/VEGETARIAN/GF)

White Quinoa Sautéed with Olive Oil, Garlic, Baby Spinach, Pecans & Cranberries Stuffed into a Roasted Sweet Potato & Served with Fresh Asparagus (or Chef's selection of seasonal vegetable) with Roasted Tomato Coulis

DESERT & BEVERAGES

KEYLIME PIE

Traditional Florida Key Lime Filling & Graham Cracker Cookie Crust with a Raspberry Sauce and Lime

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

