

# FCIE PRE-CONFERENCE RECEPTION

## BAR & SPREAD

### OPEN BAR

Domestic and Imported Beer, House Wine & Soft Drinks  
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 (Tabled)

### 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

