

MENUS for LLA Conference 2006

(Note: vegetarian dishes prepared with a “non animal” product cheese)

LASL LUNCHEON- Wednesday:

GRILLED TILAPIA MEUNIERE

Garden Salad, Tomato Basil Soup, Fresh Tilapia Grilled with Herbs and Spices and topped with Meuniere Sauce, Rice Pilaf, Green Beans with Bacon and Bread Pudding with Praline Sauce

PORK CHOP with MUSTARD SAUCE

Garden Salad, Tomato Basil Soup, Braised Pork Chop topped with a creamy mustard sauce with mushrooms and caramelized onions, Seasonal Mixed Vegetables, Oven Roasted Potatoes, and Bread Pudding with Praline Sauce

VEGETARIAN

Garden Salad, Tomato Basil Soup, Eggplant Parmesan, Seasoned Mixed Vegetables, Oven Roasted Potatoes, Fruit Cup

PUBLIC LIBRARY/TRUSTEE LUNCHEON-Thursday:

GRILLED TILAPIA MEUNIERE

Tomato and Mozzarella Salad, Artichoke Bisque, Fresh Tilapia Grilled with Herbs and Spices and topped with Meuniere Sauce, Rice Pilaf, Green Beans with Bacon and Carrot Cake

CHICKEN BREAST PARMESAN

Tomato and Mozzarella Salad, Artichoke Bisque, Breaded Chicken Breast, Sautéed in Olive Oil and Butter, Topped with Mozzarella and Swiss Cheese, Garlic Mashed Potatoes, Sautéed Zucchini, and Carrot Cake

VEGETARIAN

Garden Salad, Minestrone Soup, Stuffed Portobello Parmesan, Rice Pilaf, Sautéed Zucchini, & Fruit Cup

BOOK DINNER -Thursday:

STUFFED SHRIMP NANTUA

Caesar Salad, Cream of Asparagus Soup, Seafood and Spinach Stuffed Gulf Shrimp topped with a Crawfish Sauce, Steamed Broccoli, Madres Rice, and Crème Brule

VEAL MARSALA

Caesar Salad, Cream of Asparagus Soup, Veal Medallions Seared in Olive Oil and Butter and topped with Sliced Portabella Mushrooms, Green Beans Almondine, Roasted Potatoes and Crème Brule

VEGETARIAN

Garden Salad, Tomato Basil Soup, Vegetable Lasagna, Green Beans Almondine, and Fruit Cup