

SATURDAY PLATED DINNER

Bread Service, Sweet Butter
Freshly Brewed Coffee & Decaf

—

APPETIZER

Field Greens Salad with Poached Pear, Cranberries
& Pickled Red Onions

Dressings: Champagne Vinaigrette (GF) (V) & Ranch

—

MAIN ENTREE

Petit Filet Mignon and Salmon with Cauliflower Potato Puree
Confit Tomato, Asparagus, & Madera Sauce (GF)

—

DESSERTS

Pre-set at alternating seats on each table

Bourbon Maple Bread Pudding with White Chocolate

Caramelized Apples (V)

Chocolate Espresso Cake with Vanilla Butter Cream (V)

—

VEGAN/GF DESSERT OPTION

Flourless Chocolate Cake with Whipped Irish Cream

Candied Hazelnuts (GF) (V)



PEOPLE | PURPOSE | PASSION
MBP 2025 ANNUAL BUSINESS MEETING