

SATURDAY PLATED DINNER

Bread Service, Sweet Butter
Freshly Brewed Coffee & Decaf

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APPETIZER

Field Greens Salad with Poached Pear, Cranberries & Pickled Red Onions
Dressings: Champagne Vinaigrette (GF) (V) & Ranch

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MAIN ENTREES

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

Balsamic Cauliflower Steak with Roasted Root Vegetables
Almonds & Jasmine Rice (GF) (VG)

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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)

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VEGAN, GLUTEN & DAIRY FREE DESSERT OPTION

Chocolate Mousse (GF) (VG) (DF)

DF Dairy Free / CN Contains Nuts / GF Gluten Free / SF Contains Shellfish /
VG Vegan / V Vegetarian



PEOPLE | PURPOSE | PASSION
MBP 2025 ANNUAL BUSINESS MEETING