

# Menu for FFS 2012

NAME

## Instructions

1. You may choose any or all meals.
2. Print your **NAME** at the top of this page
3. Please  check which meals you are selecting
4. Enter the total cost at the bottom of the page. Also enter the total meal cost on the appropriate line on your registration form.
5. **Print two copies of this menu**, with your selections
  - a. **Include a completed copy of this menu with your registration.** Please include a completed menu for each registrant.
  - b. **Bring a copy of the completed menu with you** to FFS.

(Note: prices include tax and gratuities)

**WELCOME DINNER**  
**BUFFET RECEPTION**  
 Friday Evening  
 \$19 per person

Tortilla Chips with  
 Creole Spiced Pineapple Salsa  
 Cajun Grilled Chicken Breast  
 Maque Choux – A New Orleans Corn  
 Dish with Peppers, Onions & Celery  
 Dilly Mashed Potatoes  
 Garden Salad with Dressing Choices  
 Flatbread Bites with Butter  
 Coconut Cake

**BREAKFAST BUFFET**  
 Saturday Morning  
 \$12 per person

Fruit, Granola & Yogurt Bar  
 Fresh Herb & Cheese Frittata  
 Sausage Links  
 Mini Bagels with Veggie Cream  
 Cheese  
 Three-Berry Juice & Orange Juice

**LUNCHEON BUFFET**  
 Saturday Noon  
 \$11 per person

Five Onion Spring Soup  
 Mozzarella & Gruyere Cheese Toast  
 Sweet Potato Hummus & Crudites  
 Homemade Cranberry Butterscotch  
 Pecan Cookies

**DINNER BUFFET**  
 Saturday Evening  
 \$18 per person

Turkey Meatloaf with Red Currant Sauce  
 Potatoes Au Gratin  
 Chilled Green Beans on Bed of Romaine  
 Dilled Cantaloupe & Honeydew Salad  
 Artisan Bread Basket  
 Chocolate Espresso Pie

**BREAKFAST BUFFET**  
 Sunday Morning  
 \$12 per person

Fruit, Granola & Yogurt Bar  
 Oatmeal Pancakes with Maple Syrup  
 Baked Cheese & Garlic Grits  
 Southern Ham Slices  
 Grapefruit & Orange Juice

**LUNCHEON BUFFET**  
 Sunday Noon  
 \$11 per person

Italian White Bean & Kale Soup  
 Selection of Mini Meat and  
 Vegetarian Sandwiches  
 Salad Bar with Dressing Choices  
 Cocoa Brownies

**DINNER BUFFET**  
 Sunday Evening  
 \$15 per person

Swedish Meatballs  
 Chipotle Cheddar Macaroni & Cheese  
 Ratatouille (A French vegetable medley)  
 Caesar Salad  
 Italian Bread  
 Florida Sunshine Orange Cake

**BREAKFAST BUFFET**  
 Monday Morning  
 \$11 per person

Fruit, Granola & Yogurt Bar  
 Shrimp Breakfast Casserole  
 Selection of Pastries & Breakfast  
 Breads  
 Orange Juice & Vegetable Juice

**LUNCHEON BUFFET**  
 Monday Noon  
 \$9 per person

Turkey Club Sandwiches  
 Hummus & Veggie Wraps  
 Ham & Cheese on Rye  
 Vidalia Onion Cole Slaw, Pickles &  
 Chips  
 Pound Cake with Strawberries &  
 Whipped Topping

Friday Dinner	19.00	
Saturday Breakfast	12.00	
Saturday Lunch	11.00	
Saturday Dinner	18.00	
Sunday Breakfast	12.00	
Sunday Lunch	11.00	
Sunday Dinner	15.00	
Monday Breakfast	11.00	
Monday Lunch	9.00	

**TOTAL MEAL COST**

All breakfasts include regular & decaf coffee, and tea. Lunches & dinners include sweet & unsweetened tea.

PLEASE CHECK IF YOU WILL BE EATING VEGETARIAN SELECTIONS ONLY.

THIS WILL HELP OUR CATERER TO PLAN APPROPRIATELY.