

I would like to keep you informed.

Registration will be at the Grand Registration desk

Saturday, May 19, 2018

1:00 PM – 4:00 PM

Sunday, May 20, 2018

1:00 PM – 6:00 PM

There will be no meet the candidates on Tuesday – instead the candidates will give there speech on Wednesday at the luncheon

You must have a name badge to enter the welcome reception and the luncheons

WELCOME RECEPTION

SUNDAY 7:00 PM – 8:30 PM - El Cielo 1&2

Opening Session

Monday, May 21, 2018 - 9:30 AM – 10:00 AM

Monday , Tuesday and Wednesday - we are serving CONTINENTAL Breakfast and breaks

~Serve at 8:00 AM~

BREAKFAST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, AND CRANBERRY JUICES
CROISSANTS, MUFFINS AND DANISH PASTRIES
SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S™ TEAS

MID-MORNING BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S™ TEAS
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

AFTERNOON BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S™ TEAS
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER
FRESHLY BAKED JUMBO COOKIES, BLONDIES AND BROWNIES

For the luncheons we have a buffet so people can choose what they want

Monday LUNCH BUFFET BY DESIGN

SOUP

BROCCOLI CHEDDAR

SALADS

BUFFALO MOZZARELLA AND BEEFSTEAK TOMATOES,
FRESH BASIL, EVOO

GARDEN GREEN SALAD, ASSORTED DRESSINGS (GF)

ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC

CROUTONS, CAESAR DRESSING

ENTREES

HERB MARINATED CHICKEN, WITH SUN-DRIED
TOMATOES

GRILLED ASPARAGUS AND MUSHROOMS (GF)

SEASONED FLANK STEAK WITH PICKLED RED ONIONS
AND CHIMICHURRI (GF)

GRILLED SALMON WITH CITRUS DILL SAUCE

FRIED CAPERS AND SPRING ONION (GF)

SIDES

CHEF'S SELECTION OF SEASONAL VEGETABLES (GF)

PENNE PASTA POMODORO (V)

TWICE BAKED POTATOES WITH CHIVES, CHEDDAR,
AND BACON

DESSERT

CHEF'S SELECTION OF MINIATURE PETITE DESSERTS

LUNCHEON SERVICE INCLUDES

FRESHLY BREWED COFFEE, DECAFFEINATED

COFFEE, A SELECTION OF HARNEY AND SON'S™ TEAS

AND ICED TEA

Wednesday LUNCH BUFFET BY DESIGN

SOUP

CLAM CHOWDER (NEW ENGLAND OR MANHATTAN)

SALADS

ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC

CROUTONS, CAESAR DRESSING

PENNE PESTO SALAD, TOMATOES, GRILLED

VEGETABLES (V)

GARDEN GREEN SALAD, ASSORTED DRESSINGS (GF)

ENTREES

PAN SEARED SEA BASS

SMOKED TOMATO CREAM, GREEN OLIVES, RED PEARL
ONION (GF) Per Person

GLAZED PORK LOIN, SWEET POTATO HASH AND ASIAN

PEAR CHUTNEY (GF)

BUTTERMILK FRIED CHICKEN

SIDES

CHEF'S SELECTION OF SEASONAL VEGETABLES (GF)

YUKON GOLD MASHED POTATOES (V)

CHEDDAR MAC & CHEESE (V)

DESSERT

CHEF'S SELECTION OF MINIATURE PETITE DESSERTS

LUNCHEON SERVICE INCLUDES

FRESHLY BREWED COFFEE, DECAFFEINATED

COFFEE, A SELECTION OF HARNEY AND SON'S™ TEAS

AND ICED TEA

Saturday and Sunday CCD and CCM classes

- we are serving CONTINENTAL Breakfast and breaks – the same menu as Monday above

CCM-Certified Cooperative Manager - Del Mar 1 classroom

CCD-Certified Cooperative Director - Del Mar 2 classroom

We look forward to seeing you in Las Vegas

Richard Berendson

President MAHC