

L-V DINNER – Monday, 16 March 2009, 7:30 p.m.

The L-V Dinner will be held at the hotel and is included in your registration fee. Please make your choice of entrees and we will include a voucher in your registration pack for that particular entrée:

- Filet Mignon – served with Port Wine Demi-Glace and Topped with Crispy Onion Fritters
- Poulet Champignon – Boneless Breast of Chicken Stuffed with Mushrooms, Spinach and Cheese served with a Light Mushroom Sauce
- Macadamia Crusted Halibut – Seared and Served with a Mango-Papaya Salsa
- Vegetarian Lasagna – Layers of fresh pasata, Riccota, Mozzarella, Parmesan and a rich Vegetable Sauce