

2023 Annual Meeting of the ARRL Board of Directors

Meal Options

Please complete and return this form to ExecAdmin@arrrl.org by Monday, January 9, 2023

NAME

GUEST NAME (if applicable)

DINNER

THURSDAY 01/19/23:

Myself *Guest*

Braised Short Ribs: Slow Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts

Regional Seafood Selections: NE Baked Cod, Served with the freshest local Ingredients

Mushroom Risotto: Shiitake, Crimini, Trumpet Mushroom, Arborio Rice, Miso-Mustard-Cashew Cream (Gluten Free/Vegan)

FRIDAY: 01/20/2023

Myself *Guest*

Balsamic Glazed Frenched Chicken Breast: Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus

Fillet of Salmon: Tamarind Glazed Seared Fillet of Salmon, Bulgur Wheat, Haricot Vert, Apricot Honey Blossom

Penne Pasta: Leeks, Broccolini, Caramelized Onion, Mushroom-Cashew Cream (Vegan/Dairy Free)