

# AMERICAN COUNCIL OF THE BLIND OF NEW YORK, INC.

AN AFFILIATE OF THE AMERICAN COUNCIL OF THE BLIND, WASHINGTON, D.C.  
A SELF-HELP ORGANIZATION DEDICATED TO  
IMPROVING THE LIFESTYLE AND INDEPENDENCE  
OF THE BLIND

## Meals being served at the 2018 ACBNY Annual Convention

### Friday October 5

7 to 9am, All American Breakfast, \$15

Freshly Scrambled Eggs

Your choice of Smokehouse Bacon or Country Sausage

Home Fried Potatoes.

All plated breakfasts are served with freshly brewed regular & decaffeinated coffee, assorted black & herbal tea & chilled orange juice. Also included is a basket of assorted muffins & danishes served with butter & preserves.

12 to 6pm, Opening Session, Lunch (\$24) and Business Meeting

Cobb Salad

Seasonal garden greens topped with chicken chunks, crisp bacon, hardboiled egg, cucumbers, tomato & bleu cheese served with a Parmesan Peppercorn Ranch Dressing.

Mediterranean Wrap

Chef's roasted vegetables with smooth hummus on a flour tortilla.

Roasted Sirloin Sandwich

Slowly roasted herb encrusted top round of beef with provolone, horseradish cream sliced red onion & tomato on a Kaiser roll.

Salad entrees served with a fresh fruit plate appetizer, rolls & butter. Sandwich entrees served with potato chips and pasta salad. All include tableside service of soft drinks, freshly brewed regular & decaffeinated coffee, assorted black & herbal tea.

6 to 11pm, Scholarship Fundraiser, Dinner and Entertainment ticket \$50

Cash Bar

House salad at seat

Buffet with service assistance

Chicken Francese

Eggplant Parmigiana

Penne a la Vodka

Steamed Vegetables.

Dessert

## **Saturday October 6**

7 to 9am, Enhanced Continental Breakfast, \$16

Assorted chilled juices to include orange, cranberry & grapefruit  
Sliced fresh seasonal fruit display, assorted muffins, Danishes, croissants,  
bagels & cream cheese Assorted individual fruit yogurts served with crunchy  
granola.

All breakfast buffets are served with freshly brewed regular & decaffeinated coffee, assorted black & herbal tea, butter & preserves.

12 to 6 pm, Lunch (\$24) and Speakers

Chicken Caesar Salad

Grilled chicken breast on fresh romaine lettuce, garlic croutons,  
shaved Parmesan cheese and classic Caesar Dressing.

Harvest Salad

Mix of field greens with mandarin oranges, dried cranberries and  
pecans topped with your choice of grilled chicken or grilled shrimp  
served with a Balsamic Vinaigrette.

Turkey Club

Sliced turkey layered with bacon, lettuce, tomato, Swiss cheese &  
mayonnaise.

Salad entrees served with a fresh fruit plate appetizer, rolls & butter. Sandwich entrees served with potato chips and pasta salad. All include tableside service of soft drinks, freshly brewed regular & decaffeinated coffee, assorted black & herbal tea.

7 to 11pm, Banquet, \$45

Grilled 8oz. Sirloin Steak

served with gorgonzola demi glaze.

Baked Salmon

with lemon butter blanc.

Vegetable Ratatouille.

Dessert, Chocolate Layer Cake.

All entrees are served with your choice of garden salad or Caesar salad, seasonal vegetables, starch, rolls with butter and dessert. All include tableside service of soft drinks, freshly brewed regular & decaffeinated coffee, assorted black & herbal tea.

## **Sunday October 7**

7 to 9am, All American Breakfast \$15

Freshly Scrambled Eggs

Your choice of Smokehouse Bacon or Country Sausage

Home Fried Potatoes.

All plated breakfasts are served with freshly brewed regular & decaffeinated coffee, assorted black & herbal tea & chilled orange juice. Also included is a basket of assorted muffins & Danishes served with butter & preserves.

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