



## MREA CELEBRATION DINNER

# MENU

### FIRST COURSE

Tender Greens Salad with Segura and Sons Mushrooms, Whitefeather Organic Microgreens, pickled red onion, feta (optional), and Lopez dressing

### SECOND COURSE

Option 1: Segura and Sons Oyster Mushroom Fritters with Stevens Point Sauce Company's Rhubarbecue Sauce served atop a bed of lentil and quinoa salad. Herb vegetables served on the side. (Vegan, gluten free)

Option 2: Tofu Green Curry served on a bed of Jasmine Rice (vegan, gluten free)

Option 3: Green Curry with Chicken served on a bed of Jasmine Rice (gluten free)

### DESSERT

MREA Birthday Cake

Gluten Free Harvest Apple Pie

### BEVERAGES

Regular coffee, decaf coffee, and lavender lemonade available throughout dinner

Complimentary welcome beverage provided to each attendee

Cash bar with beer and wine open throughout the event