

***Soroptimist International Northeastern Region
Spring Conference 2009
Registration and Meal Reservation Form***

**Mail this form ASAP to Cheryl Kelly
28 Coles Way Atkinson, NH 03811
ckell1@comcast.net
978-873-0978**

Name _____
Address _____

Telephone _____
Club Name _____

Check here if you are a first time attendee () and deduct \$10.00

Check here if you are a delegate () (Registration fee will be paid by club)

	<u>Registration fee:</u>	<u>\$ 45.00</u>
Meal Reservations:		
Option One	All meals including Friday night	\$180.00
Option Two	All meals excluding Friday night	\$175.00
Option Three	Pay by the meals	
	Total Registration and All Meals <i>including</i> Friday	\$225.00
	Total Registration All Meals <i>excluding</i> Friday	\$220.00

Late registration fee if postmarked after March 15 \$15.00

Additional Guest Meal Ticket	Saturday Luncheon	\$43.00
	Saturday Dinner	\$59.00

Total Enclosed

**Make checks payable to SI NE Region Conference
Meal reservations cannot be cancelled after March 24**

**Saturday Luncheon Choice Scrod _____ Chicken _____
Saturday Dinner Choice Salmon _____ Short Ribs _____
Dietary Restrictions:**

Meal Offerings for Soroptimist Northeastern Region Conference

Friday Dinner

Taste of Italy Buffet

Vine-ripened tomatoes, fresh buffalo mozzarella, basil, balsamic and olive oil
Caesar salad, foccacia croutons and shave reggiano cheese
Italian wedding soup Thin crust three-cheese pizza
Herb basted chicken breast Artichoke and mascarpone filled with spinach agnolotti,
Roasted red pepper coulis Freshly baked foccacia Traditional tiramisu Flourless sweet
ricotta cannolis Coffee and Tea

Saturday Breakfast

Chilled Tropicana orange and cranberry juices
Seasonal fruits and berries
Assorted cold cereals with skim, 2%, and whole milk
Fresh baked pastries, breakfast breads, assorted fruit preserves, honey and sweet butter
Freshly brewed coffee, regular and decaffeinated and assorted teas

Saturday Luncheon

Choice of:

Boston baked scrod, lemon chive tomato vinaigrette
Steamed young red skin potatoes Seasons best vegetables
Aromatic spice rubbed breast of chicken, cilantro citrus cream
Cardamom infused basmati rice cumin scented cauliflower
Baked rustic bread and sweet butter
Dessert Apple blossom, caramel sauce Coffee and Tea

Saturday Banquet

Fresh rolls and sweet butter
Delicately hand rolled cucumber bundle with baby greens, grilled asparagus and goat cheese
rosette, tomato vinaigrette

Choice of:

Basil marinated salmon filet, vodka lime sauce
Oven roasted potatoes haricot vert
Slow oven braise short ribs, tomato beef jus
Caramelized onion mashed
Dessert Raspberry mascarpone timble, chocolate sauce Coffee and Tea

Sunday Breakfast

Chilled Tropicana orange and cranberry juices
Seasonal fruits and berries
Assorted cold cereals with skim, 2%, and whole milk
Fresh baked pastries, breakfast breads, assorted fruit preserves, honey and sweet butter
Egg white frittata with spinach, roasted bell peppers, broccoli and asparagus
Freshly brewed coffee, regular and decaffeinated and assorted teas