



OHA 112<sup>th</sup> CONVENTION  
"SHORE to SHIELD"  
JULY 27 - 29 2018  
CONVENTION MEAL SELECTION



BREAKFASTS 7 to 8 am Cost: \$20.00

THE AMBASSADOR BUFFET

- Farm-Fresh Scrambled Eggs
- Selection of meat - Crispy Bacon, Breakfast Sausage
- Skillet Potatoes, Toasted Breakfast Breads, Fruit Preserves & Butter
- Freshly Brewed Coffee, Assorted Teas and Juice

LUNCHES 12 - 1 pm Cost: \$25.00

LUNCH BUFFET

- Daily Soup from the Chef's Kettle
- Mixed Green Salad with a Selection of Dressings
- Assorted Cold Sandwiches or Wraps
- Freshly Baked Cookies, Freshly Brewed Coffee, Assorted Teas, Assorted Soft Drinks & Bottled Water

FRIDAY NIGHT 5:30 pm for Cash Bar, Dinner at 6:15 pm Cost: \$45.00

**"GARDENING ROCKS"** DINNER and 60's DANCE PARTY

TEX MEX

- Country Cobb Salad - Mixed Greens, Diced Ham, Egg, Carrots, Peppers & Tortilla Sticks, Black Bean Rice Salad in a Peppercorn Ranch Dressing
- Nacho Chips with Salsa, Sour Cream and Guacamole
- Build-Your-Own Fajita • Chicken • Red Rice, Sautéed Onions and Peppers, Lettuce, Nacho Cheese, Sour Cream, Salsa, Guacamole, and Flour Tortillas
- Assorted Mini Desserts, Seasonal Fresh Fruit, Freshly Brewed Coffee, Assorted Teas, Assorted Soft Drinks & Bottled Water

SATURDAY NIGHT 5:30 pm for Cocktails - Cash Bar, Dinner 6:15 pm, Cost: \$60.00

AWARDS BANQUET and KEYNOTE SPEAKER

APPETIZER: Mixed Green Salad, Carrots, Tomatoes, Cucumbers, Radishes & Balsamic Vinaigrette

CHOOSE YOUR ENTRÉE:

- AAA Oven Roasted New York Striploin of Beef Baco, Noir Pan Sauce
- Pesto Rubbed Breast of Chicken, Roasted Garlic and Red Pepper Glaze
- Butter Nut Squash Ravioli
- **ALSO INCLUDED:** European Rolls & Butter, Chef's Selection of Potato or Grain, Fresh Seasonal Vegetables, Freshly Brewed Coffee & Assorted Teas

DESSERT: Chocolate Raspberry Rumble Torte

**Note the Ambassador's onsite restaurant – J M's - Hours are 7 am and closes at 10 pm. Bar opens from 11 am to 12 am. Food is available from 7 am until 11 pm. Menu is located online.**