

Meal Details

2024 Oregon Library Association Annual Conference

Thursday, April 25

LUNCH

Each lunch entree is served with coffee, hot herbal tea or iced tea; a starter salad; artisan bread with butter; and dessert.

- Charred Flat Iron Steak - Charred Flat Iron Steak with Bourbon Peppercorn Sauce, Served with Green Beans & Roasted Fingerlings
- Wild Salmon Filet - Sun Dried Tomato Marinated Wild Salmon, Castelvetrano Olive & Caper Relish with Farro Pilaf & Roasted Asparagus
- Seasonal Ravioli (vegetarian) - Saffron Cream, Oven Dried Tomatoes & Asparagus Served On a Bed of Kale, Garnished with Fried Shallots

ALL-CONFERENCE RECEPTION

House bar and variety of hors d'oeuvres. Each attendee will receive one drink ticket. Additional drinks will be available for purchase.

Friday, April 26

LAMPMAN BREAKFAST

Breakfast Burrito Buffet - Seasonal Fruit Tray, Chef's Pastry Selections with Butter & Preserves, Scrambled Eggs with Peppers & Onion, Breakfast Potatoes, Chorizo & Pepperjack, Served with Flour Tortillas, Charro Pinto Beans & Cotija, Assorted Chilled Juices

LUNCH

Each lunch entree is served with coffee, hot herbal tea or iced tea; a starter salad; artisan bread with butter; and dessert. Chef Salad is accompanied by drink selection, artisan bread with butter, and dessert.

- Romesco Chicken Breast - Romesco Chicken Breast with Crispy Prosciutto Served with Creamy Polenta & Roasted Seasonal Vegetables
- Moroccan Tagine (vegan selection) - Olives, Garbanzo Beans, Preserved Lemon & Eggplant, Served Over Saffron Basmati Rice
- Chef Salad - Julienne Strips of Turkey Breast & Ham with Provolone & Tillamook Cheddar on Local Greens, Sliced Hard Boiled Eggs, Cucumbers, Carrot, Red Pepper & Black Olives, Choice of Dressing

PRESIDENT'S RECEPTION

No-host bar and a variety of hors d'oeuvres.

Saturday, April 27

BREAKFAST

Willamette River Buffet with seasonal fruit, pastries, scrambled eggs with cheddar and chives, herbed potatoes, bacon, and chilled juices