

THE **NINTH** ANNUAL COMMERCE CONCEPTS SERIES

Lunch Entrees

Let's be honest - HRCI Credit isn't **all** we come for!

The Commerce Concepts seminars are catered by Portland's Stockpot Broiler.

This year's lunch entrees are shown below:

September 29

Roasted Pork Tenderloin

Butternut Squash Puree and Apple Cider Brown Butter Sauce

Salad of Arugula, Radicchio and Wild Greens with Raspberry Vinaigrette

Hood River Pear Crostata with Vanilla Crème

October 13

Parmesan Crusted Mahi Mahi

Creamy Idaho Potato Risotto, Wild Fall Mushrooms and Sauce Choron

Salad of Micro Field Greens with Pomegranate-Roasted Garlic Dressing

Oregon Apple Tart

October 25

Mediterranean Breast of Chicken

Roasted Baby Red Potatoes and Tuscan Green Beans

Salad of Wild Field Greens with Roasted Shallot Vinaigrette

Pastry Crusted Crème Brulee

November 3

Penne Pasta and Chicken

Sundried Tomatoes, Asparagus and Fall Mushrooms in Roasted Garlic Cream Sauce

Classic Caesar Salad with Roasted Garlic Croutons

New York Cheesecake with Oregon Huckleberry Compote

November 9

Brisket of Beef

Green Beans and Fresh Herb Mashed Potatoes - Red Wine Braising Jus

Salad of Wild Field Greens with Roasted Pear Vinaigrette

Pumpkin Bread Pudding with Orange Caramel Sauce