

ISPS-US 18th Annual Meeting: Saturday Night Dinner

We will gather for a buffet dinner, cash bar and good company at Olives and Oil, a funky, modern, rustic Italian restaurant with a full bar. Register for the dinner on your registration form (registration opens in June). **You must preregister to attend.** Guests are welcome. Space will be filled on a first come, first served basis.

Time

Saturday, November 2 from 6:30-8:30 p.m.

Price

\$50 per person, including tax and tip. Cash bar. Please list on your registration form all guest names and any food allergies or special diets. The dinner is **nonrefundable after October 13** but you may give your spot to another person.

Location

Olives and Oil is just down the block and across the street from the Omni Hotel:

124 Temple Street, New Haven, CT 06510

(203) 891-5870

www.olivesandoil.com

Accessibility

The wheelchair accessible entrance is around the corner on Crown St. There is a wheelchair accessible restroom and we will be seated at a mixture of low and high tables in the dining area to your right as you enter on Crown St.

Menu

Appetizers

-Assorted Pizzas-

meat and veggie pies

-Garden Salad-

romaine, baby arugula, grape tomatoes, cucumbers, gorgonzola (on side) balsamic vinaigrette

-Carne e Formaggio-

chef selected meats and cheese

-Meatball sliders-

just beef, turkey pesto

-Fresh Mozzarella Skewers-

-Sesame Quinoa Cups- *Vegan/gluten free*

chopped romaine, baby tomatoes, grapes sliced almonds

Entrees

-Pan roasted Red Snapper-

toasted faro, capers, shallots, lemon butter sauce

-Rigatoni Pomodoro-

*handmade pasta, Pomodoro sauce- *Vegetarian* (cheese on the side)*

- Pan Seared Seasoned Tofu- *Vegan, Gluten Free*

black bean and corn succotash

Desserts

-Tiramisu-

house made and delicious

-Sorbetto Cups- *vegan gluten free*

fresh berries, mint

Full Cash Bar