

ALHHS/MeMA 2018 Annual Meeting – Wednesday, 9 May 2018 Los Angeles, California

ALHHS (Archivists and Librarians in the History of the Health Sciences) &
MeMA (Medical Museums Association)

Dinner

Your name: _____

Email: _____

Send completed and saved form to: rjohnson@library.ucla.edu

- Diners will be provided with two complimentary drink tickets (beer, wine, or soft drink) to use during the Happy Hour and/or Dinner.
- A Cash Bar (beer, wine, and soft drinks) will be available.
- We anticipate being able to provide a list of premium bottles of wine, to provide diners the option of purchasing a “bottle for the table”.

SALAD (select one)

Salad-1

Arugula Salad

Fennel, artichokes, cherry tomatoes, prosciutto, shave parmesan, lemon vinaigrette.

Salad-2

Vegan salad option

ENTRÉE (we must reach 12 orders per entrée option; please indicate your 1st and 2nd choices)

Entrée-1A: 1st choice

Entrée-1B: 2nd choice

Moroccan Spiced Vegetable Tagine

Saffron couscous, squash, celery root, garbanzo beans, tomatoes.

Entrée-2A: 1st choice Entrée-2B: 2nd choice

California Roasted Breast of Chicken

Pico de gallo, avocado, black beans, and cilantro rice.

Entrée-3A: 1st choice Entrée-3B: 2nd choice

Grilled New York Strip

Caramelized onions, sautéed spinach and shiitake mushrooms, duchesse potato, pinot noir au jus.

Entrée-4A: 1st choice Entrée-4B: 2nd choice

Glazed Asian Style Salmon

Sesame, ginger, scallions, jasmine rice, sautéed snow peas, soy sauce.

DESSERT (select one)

Dessert-1

Mixed Fruit Tart

Fresh fruits of the season over a delicate crust filled with light frangipone; with crème anglais and raspberry coulis accent.

Dessert-2

Chocolate Mousse Cake

Light chocolate cake layered with mocha espresso; with crème anglais and raspberry coulis accent.

Dessert-3

Gluten-free dessert option

Descriptions are from menu offerings by the UCLA Faculty Center: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. The UCLA Faculty Center offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies. The UCLA Faculty Center does not assume liability for adverse reactions to foods consumed, or items one may come into contact with while eating at the UCLA Faculty Center establishment."