

Transitions: Directions for Leadership

A Dinner Seminar for Nursing Home Medical Directors, Leadership Teams and their Strategic Partners

Date / Time: Thursday – August 4, 2016

5:30pm-9:00pm

(networking/cocktails at 5:30pm)

Location: Kirbrae Country Club

197 Old River Road

Lincoln, Rhode Island 02865

MENU

Salad

Garden Salad

Hand tossed greens with tomatoes, cucumbers, carrots with a balsamic vinaigrette

Pasta Course

Penne Pasta

Pasta delicately prepared with pink vodka sauce

Entrée – Option 1

Parmesan Encrusted Chicken

Flavorful boneless breast of chicken encrusted with parmesan cheese topped with tomato scallion relish accompanied by roasted vegetable medley and lemon asparagus risotto

Entrée - Option 2

Seared Salmon

Delicately prepared seared salmon with roasted vegetable medley and lemon asparagus risotto

Entrée - Option 3

Sliced Pork Loin

Melt in your mouth pork loin topped with peach compote aside roasted vegetable medley and lemon asparagus risotto

Dessert

Tiramisu

A not to be missed light vanilla sponge cake brushed with espresso, layered with creamy mascarpone filling and cocoa.

Dinner Rolls with Butter Rosette Coffee and Tea

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