



## **DAV/Auxiliary National Commanders' Hors d'oeuvres Reception Menu Saturday August 1, 2026**

### **THE SMOKEHOUSE**

Carved Beef Brisket (GF, DF)  
Pulled Pork (GF, DF)  
Smoked Link Sausage (GF, DF)  
Carolina BBQ and Kansas City BBQ sauces  
Coleslaw (GF, DF, V)  
Corn Bread and Butter (V)

### **STREET TACO STATION**

Served On Corn Tortillas  
Birria Taco, Three Chile Reduction (GF)  
Adobo Chicken, Shaved Radish, Salsa Verde, Queso Fresco, Cilantro Crema (GF)  
Chili Rubbed Shrimp Taco, Guasacaca, Roasted Garlic Slaw, Cotija (GF)

### **PASTA STATION**

Rigatoni Short Rib Bolognese  
Semolina Gnocchi, Bacon, Peas with Garlic Cream Sauce  
Crushed Pepper, Pecorino and Parmigiana Blend, Stracciatella, Focaccia Rolls

### **DESSERT STATION (V) (N)**

Assortment of Iced Brownies and Blondies

## **Fun Night Snack Menu Monday August 3, 2026**

### **PRETZEL STATION**

Artisan Soft Pretzels  
Served with Assorted Mustards (VG)(GF)  
Ale Fondue (VG)

### **ICE CREAM SUNDAE STATION (V)**

Local Ice Cream Selections  
Brandied Cherries, Cocoa Nibs,  
Chopped Peanuts, Vanilla Bean Whipped Cream, Chocolate and Caramel Sauce,  
Chocolate Chip Cookies, Brownies, Waffle Bowls

Dietary Restrictions: (GF) Gluten Free, (DF) Dairy Free, (VG) Vegetarian, (V) Vegan, (N) Contains Nuts



## **Introduction of National Officers Dinner Menu Tuesday August 4, 2026**

### **SALAD COURSE:**

Iceberg Wedge with Sweet Grass Dairy Bleu, Benton's Slab Bacon,  
Drunken Baby Tomato, Herb Buttermilk Dressing on the side (GF)

Warm Rolls and Butter

### **SOUP COURSE:**

Lobster Bisque Cream Sherry, Crème Fraiche, Maine Lobster

### **ENTRÉE:**

Joyce Farms Chicken Saltimbocca

Baby Spinach, Local Mushrooms, Potato Purée, Prosciutto, Crisp Sage

### **DESSERT:**

Dark Chocolate Pecan Turtle Tart with Caramel and Milk Chocolate Pecan Filling (VG) (N)

### **BEVERAGES:**

Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

**CHILDREN'S MEAL** (*Request must be made prior to Sunday August 2nd at 4pm when reservations close*):

Chicken Tenders, Fresh Fruit Cup, Wedge French Fries Ranch, BBQ Sauce

Choice of Assorted Bottled Juices

### **DIETARY VEGETARIAN/VEGAN SELECTION:**

*(Request must be made prior to Sunday at 4pm when reservations close)*

Local Greens, Radish, Grilled Asparagus, Broccolini, Fava Beans, Pea Puree, Cucumber, Sweet Onions, and Toasted Sunflower Seeds served with Chef's Choice Vinaigrette (GF, V)

Chef's Choice of Soup (V)

Tomato and Basil Risotto with Roasted Mushrooms, Focaccia Crumb (V, VG)

Fruit Cup (V, VG, GF, DF)

*\*\*\*Reservations are required (deadline to make a reservation is Sunday August 2nd at 4pm) and must be made when registering or at the table outside registration during convention*

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