



39TH NSA CONVENTION

JUNE 4-10, 2013

TRAVERSE CITY, MICHIGAN

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MEALS

All banquets and meals are open to everyone. You do not need to be a registered Convention attendee to participate.

Tuesday, June 4 – Coney Island Hot Dog Extravaganza with Bonfire – 6:00 PM – \$35 per person

Start off the week of Convention festivities with a cozy bonfire social down by the lake. Enjoy delicious all beef hot dogs with all the trimmings (deli mustard, ketchup, relish, sauerkraut, chopped onions, chili and cheddar cheese) and gourmet flavored chips. A cash bar will also be available. Transportation to the resort's private beach club will be provided by the hotel.

Thursday, June 6 – SSA Dinner Buffet – 6:00 PM – \$38 per person

The SSA Dinner will be held on the 17th Level of the Tower, offering spectacular views of the surrounding Grand Traverse area. The buffet dinner will include salad (Michigan greens, celery, dried cherries, sunflower seeds, and tomatoes with raspberry vinaigrette dressing), orzo salad with local roasted tomatoes and sweet corn, house made cherry wheat rolls with butter, beef strip loin topped with boursin, grilled chicken with creamy mushroom sauce, GTRS herb garden roasted potatoes, and grilled asparagus and fennel sauté. For dessert, enjoy a cherry chocolate tart or strawberry rhubarb tart. Starbucks coffee, decaf and Tazo hot tea are also included. A cash bar will be available.

Friday, June 7 – Native American Dinner and Experience – 6:00 PM – \$55 per person

Join us during an evening filled with food, music, song and dance as we celebrate the Native American influence that is strongly felt in Northwest Michigan. Discrete & respectful photography is encouraged. Dinner will be a salad (bib lettuce, strawberries, aged brie cheese, parmesan, cracked black pepper croutons and toasted pine nuts with balsamic vinaigrette) and thyme-scented chicken breast with truffle jus. A vegetarian option of smoked Portobello mushroom, creamy roasted tomato polenta, goat cheese and "Fustini's" balsamic vinaigrette will also be offered. Dessert will be a double fudge chocolate brownie with vanilla panna cotta and Maker's Mark caramel sauce. Beverages included are Starbucks coffee, decaf and Tazo hot tea. A cash bar will be available.

Saturday, June 8 – NSA Banquet and Awards Ceremony – 6:00 PM – \$45 per person

The Annual NSA Banquet and Awards Ceremony will begin with a social hour and cash bar then feature a wonderful dinner with a choice of delicious entrees. After dinner, NSA Awards will be presented by our esteemed President. Afterwards, special guest speakers, Brian May and Paula Fleming, will present their new book on Diableries

Dinner will start with a classic Caesar salad with romaine lettuce, parmesan cheese, croutons and Caesar dressing. Each meal will be paired with an appropriate vegetable and starch selected by the Chef. A dessert of GTRS Signature White Chocolate Raspberry Torte finishes dinner. Beverages included are Starbucks coffee, decaf and Tazo hot tea.

Choices for the entrees are:

- Seared mahi mahi with cilantro butter sauce and jalapeno cheddar polenta cake
- Root beer and vanilla braised short rib with apple chutney
- Traverse City chicken breast with Michigan cherry chutney
- Vegetarian - chef's choice

Sunday, June 9 – NSA President's Breakfast – 8:00 AM – \$23 per person

Enjoy a delicious breakfast buffet while interrogating the NSA President. Breakfast buffet will include a duo of chilled juices, seasonal fruits and berries, Sunrise Acres scrambled eggs and chives, Applewood smoked bacon, breakfast potatoes, house-made breakfast baked goods, fruit preserves and creamy butter. Beverages included are Starbucks coffee, decaf and Tazo hot tea.