



NPSO 2026 ANNUAL MEETING

meals & menu options

Please review the included and no-host meals below and on the following page. If you are vegetarian or vegan or have allergies or sensitivities to the common allergens below, choose the “vegan/common allergen-free” option for each included meal on the registration form.

If you have allergies or sensitivities other than those listed on this page, please contact John Savage at wvnps@gmail.com or at 503-779-5414 before registering for the Annual Meeting.

For the no-host dinner on Friday, May 29, and the no-host networking brunch on Sunday, May 31, please review the linked menu for each event (below and on the next page) before RSVPing for one or both on your registration form. (There is no cost to RSVP for the Friday dinner and Sunday brunch; attendees will order from the regular menus.)

* *Willamette Heritage Center, 1313 Mill Street SE, Salem, OR 97301*

***Indicates the meal/event is included in the Annual Meeting registration fee*

Special Dietary Needs

All included meals will offer a “vegan/common allergen-free” option that will accommodate most or all of the dietary restrictions below. On the registration form, choose the option for each meal that best meets your needs.

- Vegetarian
- Gluten-free
- No eggs
- No added sulfites
- No shellfish
- Vegan
- No peanuts
- No corn
- No nitrates/nitrites
- No fish
- Dairy-free
- No tree nuts
- No wheat
- No soy
- No sesame

Friday, May 29

Time	Description	Location	Menu
3:30-6:30 pm	Mixer Event**	<u>Dye House, WHC*</u>	Appetizers/Beverages
6:30-8:30 pm	No-host Dinner	<u>Ritter’s Housemade Foods</u>	<u>Dinner Menu</u>



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Saturday, May 30

<u>Time</u>	<u>Description</u>	<u>Location</u>	<u>Menu</u>
7:00-8:30 am	Continental Breakfast**	<u>Spinning Room, WHC*</u>	Muffins/Coffee/Tea
7:30 am-1:45 pm	Sack Lunch (Pick-Up)**	<u>Spinning Room, WHC*</u>	See Below
5:30-7:30 pm	Buffet Dinner**	<u>Spinning Room, WHC*</u>	See Below

Sunday, May 31

<u>Time</u>	<u>Description</u>	<u>Location</u>	<u>Menu</u>
10:00 am-12:00 pm	No-host Networking Brunch	<u>Lively Station</u>	<u>Brunch Menu</u>

► **“Grab-and-Go” Sack Lunch Menu** (courtesy of Bearwolf Catering & Deli)

- Turkey, provolone, lettuce, tomato, cucumber, and pesto (on-the-side in a mini sauce cup) on a half-foot whole grain hoagie
- Ham, cheddar, lettuce, tomato, and mayo and mustard (packets) on a half-foot whole grain hoagie
- Vegan/Allergen-free Option: Roasted red pepper hummus, avocado, lettuce, tomato, and cucumber on a BFree wrap

All lunch options include potato or sweet potato chips, whole fruit, and a regular or vegan/allergen-free cookie. Please bring an insulated lunch tote or cooler and water or a beverage of your choice.

► **Buffet Dinner Menu** (courtesy of Adam’s Rib Smoke House and LifeSource Natural Foods)

- Smoked Quarter Chicken or Smoked Ham
- Vegan/Allergen-Free Option: “Cheezy” Broccoli Mushroom Bake

Dinner includes salad, potato salad, coleslaw, fresh-baked dinner rolls or corn muffins, mild and spicy barbeque sauce, and berry cobbler. Vegan/allergen-free sides will also be available. Beverages will include wine, beer, and non-alcoholic refreshments. Bring your water bottle.