2027 OLA Conference
Menus for Conference Lunches, Special Event Meals and Other Events

Following 2026 provisions of snacks for the conference this year too, will see scaled back offerings due to the substantially increased costs to food and beverages. The registration fee has purposely been maintained at last year's level to hopefully promote attendance for the learning opportunities. We do encourage attendees to prepare and bring with you snacks that meet your dietary needs.

Water stations will be available within the conference site, however there is a charge of $30 per 5-gallon bottle. Within the conference site there are drinking fountains that allow for water bottle refills. We encourage attendees to bring their own water bottle and refill from the water fountains instead of the special water stations

**Snacks listed below may vary based on availability of items.

Wednesday, April 28

No Lunch on Wednesday 4/28 beverages and snacks only mid afternoon.

Afternoon Snack
Assorted cupcakes, cookies, fresh fruit, gluten free selections also available with coffee and herbal tea.

All Conference / President's Reception – Best Western Ocean View Resort, Lewis & Clark Ballroom (Special Event)
Dessert and a no-host bar

Thursday, April 29

Morning Snacks:
Assorted muffins, fruit & Yogurt Parfaits, whole fruit, gluten free selections also available with coffee, and herbal teas

Lunch - choice of 1 entrée
Homemade Lasagna served with seasonal vegetables and garlic bread
Chicken Bento Bowl served with sticky rice, steamed vegetables, sweet & sour cucumbers and a chicken breast dressed with teriyaki
Tofu Bento Bowl (Vegan) tofu served with sticky rice, steamed vegetables, sweet & sour cucumbers and tofu.

Entrees served with a house green salad and assorted dessert bars (gluten free will be available upon request to serving staff) – family style. Water will be on the table with the availability of coffee, tea, and lemonade upon asking the server.

No Afternoon Snack

PLD Dinner - Served in Seaside Civic & Conference Center Ballroom, **Choice of 1 entree**

Beef Tenderloin Shish Kabob marinated beef skewered with peppers, onions, and mushrooms. Served with wild rice pilaf, seasonal vegetables and dinner rolls.
Chicken Shish Kabob marinated chicken skewered with peppers, onions and mushrooms. Served with rice pilaf, seasonal vegetables and dinner rolls
Vegan Shish Kabob tofu marinated in a mild vinaigrette, skewered with peppers, onions and mushrooms. Served with rice pilaf, seasonal vegetables and dinner rolls.

Dessert – Alternate Chocolate Layer Cake and Cheesecake with NW Berry Topping (gluten free will be available upon request to serving staff).

No Host Bar Service

Friday, April 30

Lampman Breakfast – Will not be held 2027. Award will be made at Awards luncheon today, 4/30.

Morning Snacks
Assorted sweet breads and pastries, bagels with cream cheese, fresh fruit cups, gluten free selections available with coffee & herbal tea

Lunch

Chef Salad - made on a fresh bed of greens with juliennes of turkey, ham, swiss and cheddar cheese, sliced cucumber, tomatoes, black olives, carrots and a hard-boiled egg.
Seasame Chicken – battered chicken breast dressed with orange sauce and sesame seeds. Service with fried rice, and seasonal vegetables, a green salad and rolls
Vegan Salad - fresh vegetables, beets and Garbanzo beans with Balsamic vinaigrette on the side

Dessert: Family style brownies and dessert bars (gluten free will be available upon request to serving staff).
Beverages: Water will be on the table with the availability of coffee, tea, and lemonade upon asking the server.

No afternoon snack