



Rhode Island Shorthand Reporters Association Presents...

**Its NCRA APPROVED 2019 Fall Seminar
*Has the CAT Got Your Tongue? Master the Art of Public Speaking...***

By Professor Robert E . Burns, A.B.D., M.A.

~ LEARN AND EARN 0.20 CEU CREDITS ~

TUESDAY, OCTOBER 29, 2019

5:00 PM - 8:30 PM

Caffé Itri

1686 Cranston Street

Cranston, RI 02920

~MENU~

FIRST COURSE: Assorted Hors d'Oeuvres

SECOND COURSE: Your choice of Baby Arugula or Romaine Caesar

**THIRD COURSE: Your choice of Chicken Marsala, Chicken Parmigiano, Pork Tenderloin (GF),
Salmon, or Penne Pink Vodka (Vegetarian or add Grilled Chicken)
*Other vegetarian entrees available upon request.***

Dessert & Coffee

REGISTRATION DEADLINE: October 23, 2019

\$50 (Members – Includes Seminar and Dinner)

\$75 (Members – Includes Seminar, 0.20 CEUs, and Dinner)

\$90 (Non-Members – Includes Seminar, 0.20 CEUs, and Dinner)

Note: Member Pricing Available for Members of Other State Associations

** Remember... your RISRA membership must be current to receive the special "Members" pricing.*

COMPLETE REGISTRATION FORM ON PAGE 2

REGISTER BY MAIL

Complete the form below. Make check payable to RISRA and mail to:
Jeff Grenier, c/o Allied Court Reporters, 115 Phenix Avenue, Cranston, RI 02920

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Will you be applying for CEU credits? YES NO

PLEASE CHECK OFF YOUR CHOICE OF DINNER OPTIONS:

FIRST COURSE

ASSORTED HORS d'OEUVRES

SECOND COURSE (CHOOSE ONE)

BABY ARUGULA

Prosciutto di Parma, grape tomatoes, braised fennel, shaved Parmigiano, cracked black pepper, lemon & extra virgin olive oil

ROMAINE CAESAR

Bruschetta croutons, house made dressing, and shaved Parmigiano

THIRD COURSE (CHOOSE ONE) *(OTHER VEGETARIAN ENTREES AVAILABLE UPON REQUEST)*

CHICKEN MARSALA

Wild and domestic mushrooms, sweet Marsala wine sauce, whipped roasted garlic potatoes and seasonal vegetables

CHICKEN PARMIGIANO

Breaded and pan-fried, with Parmigiano and mozzarella baked in a tomato basil sauce with penne pasta

PORK TENDERLOIN (GF)

Marinated and grilled pork tenderloin, black mission fig port wine reduction, sweet potato mash and seasonal vegetables

SALMON

Baked in a white wine, lemon butter crispy caper sauce, oven-roasted potatoes and seasonal vegetables

PENNE PINK VODKA — Vegetarian

Penne pasta, Stoli vodka tomato cream sauce, grated Pecorino Romano

PENNE PINK VODKA — With Grilled Chicken

Penne pasta, Stoli vodka tomato cream sauce, grated Pecorino Romano

DESSERT and COFFEE