

Assembly Dinners and Receptions

The following Assemblies will hold dinners or receptions on Monday May 22, 2017 from 7:00 pm – 10:00 pm immediately following the Assembly Membership Meetings. Assembly Members and Non Members, Students and Fellows are invited to join us for an evening of good food, great company, camaraderie and a very entertaining evening.

This is a wonderful opportunity to introduce young members and trainees to Assembly leaders, to connect with old friends and to set up new interactions and collaborations.

Pre-registration and an additional fee are required. Seating is limited and **entrance without ticket will not be permitted.** Tickets will be distributed at the ATS registration desk when you check in and receive your ATS International Conference badge

All Events will include a Cash Bar.

The following Assemblies will have Receptions taking place at the Renaissance Washington DC Hotel

- ❖ Assembly on Critical Care
- ❖ Assembly on Thoracic Oncology

Menu

- Vegetable Crudit  Display with Lemon Hummus
- Bruschetta Station with warm Spinach Dip, Piquillo Pepper Relish, Bean Salsa, Homemade Guacamole
- Angus Beef Sliders, on Brioche Roll, Chipotle Remoulade, Cole Slaw,
- Warm Potato chips with J.O. Crab Spice Dip
- Vietnamese Style Angel hair Salad with Broccoli and chicken

The following Assembly will have a formal Dinner at the Renaissance Hotel

- ❖ Assembly on Pediatrics

Menu

- Minestrone with Chicken, Garden Vegetables, Ditalini Pasta in Parmesan Broth
- Rustic Italian Bread with Cold Pressed Olive Oil
- Capresa Flatbread, Herb Grilled Flatbread, Vine-Ripened Tomato, Fresh Basil, Pearl Mozzarella, Extra Virgin Olive Oil and Cracked Black Pepper
- Roasted Artichoke, Cipollini Onion, Arugula, Radicchio, Pecorino, Pine Nuts, Yellow Tomato and White Balsamic dressing
- Rosemary Roasted Flatiron Steak with Garlic Mushrooms, Chianti Wine Sauce
- Chicken Picatta, Burnt Lemon, Caper berries and White Wine Sauce
- Meyer Lemon Ricotta Ravioli with Fresh Wild Arugula Ravioli, Lemon-Parmesan Cream Wilted Arugula, Ricotta Salata
- Petit Tiramisu, Ricotta Cheese Cake Lollipops

The following Assemblies will have Receptions taking Place at the Grand Hyatt

- ❖ Assemblies on Allergy, Immunology and Inflammation & Respiratory Cell and Molecular Biology Joint Reception
- ❖ Assembly on Microbiology, Tuberculosis and Pulmonary Infections
- ❖ Assembly on Respiratory Structure and Function
- ❖ Assembly on Sleep and Respiratory Neurobiology

Menu

COLD

- Caramelized Onion and Goat Cheese and Fig on Crostini
- Oven Cure Tomato-Mozzarella, Micro Basil on Parmesan Tuile
- Individual crudité served in shot glass with hummus

HOT

- Duck, Apricot Preserves and Aged Brandy in Phyllo Purse
- Braised Short Rib and Manchego Empanada-Chipotle Aioli
- Blue Crab Fitter with Lemon-Herb Crème Fraiche

(2) Flatbreads Vegetarian:

- Herb Roasted Pear, Sage-Ricotta, Asiago Cheese
- Cured Tomato , Serrano and Manchego Cheese

See Dinner/Reception chart for Pricing