

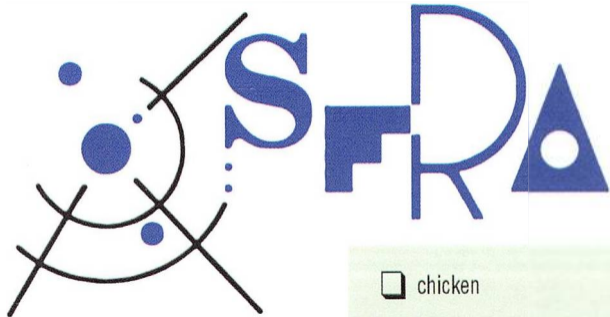


*Banquet
Ticket*

Eleanor Aranson

Sherryl Vint

Misi Shawl



SFRA

Banquet Ticket

Sunday 7:00 PM

Inn on the Park

chicken

pork

portabella

W.R. Jemisin

WisCon 38
Guest of Honor



Dessert Salon

Sunday 7:30 P.M.—Concourse Hotel

This ticket can be used by only one person. It is good for two (2) desserts.

Gluten-free (**GF**), vegan (**V**), and peanut/tree nut-free (**NF**) items are designated below. Items marked with a red bullet (**•**) contain ingredients derived from animals and are not suitable for vegetarians. If you have food allergies that are not listed on the chart located at registration, please e-mail dessert@wiscon.info or ask Registration to contact the Dessert Coordinator and we will do our best to make sure you find a dessert (or two!) that meets your needs.

Dessert Menu

Chocolate Dipped Strawberries
(2 per plate) **GF, NF, V**

Fresh Fruit Cups (strawberries, blueberries, grapes, and melon) **GF, NF, V**

Vegan Grilled Mango Coconut Tart **GF, NF, V**

Coconut Cream and Rum Roasted Pineapple **GF, NF, V**

Vegan Tofu Cheesecakes with Raspberry Swirl **NF, V**

Vegan Chocolate Cake with Chocolate Icing **NF, V**

William Pear Panna Cotta **GF, NF, •**

Chocolate Decadence Cake with Orange Coulis **GF, NF**

Bailey's Chocolate Pudding **GF, NF**

Amaretto Mousse with Chocolate Almond Slices **GF, •**

Citrus Sunrise Cupcake **NF**

Raspberry Cheesecake with Chocolate Sauce **NF**

Salted Honey Pie **NF**

Red Velvet Whoopie Pie **NF**

Key Lime Pie **NF**

Tiramisu

German Chocolate Cupcakes

Peanut Butter Ganache Tart

Butterscotch Cashew Bar

Chocolate Hazelnut Mascarpone Mini Cones (3 per plate)

GF Gluten-free

V Vegan

NF Peanut-free, tree nut-free

• Not suitable for vegetarians

Heromi Coto

*WisCon 38
Guest of Honor*



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Dessert Menu

Chocolate Dipped
Strawberries
(2 per plate) **GF, NF, V**

Fresh Fruit Cups
(strawberries,
blueberries, grapes,
and melon) **GF, NF, V**

Vegan Grilled Mango
Coconut Tart **GF, NF, V**

Coconut Cream
and Rum Roasted
Pineapple **GF, NF, V**

Vegan Tofu
Cheesecakes with
Raspberry Swirl **NF, V**

Vegan Chocolate
Cake with Chocolate
Icing **NF, V**

William Pear Panna
Cotta **GF, NF, •**

Chocolate Decadence
Cake with Orange
Coulis **GF, NF**

Bailey's Chocolate
Pudding **GF, NF**

Amaretto Mousse
with Chocolate
Almond Slices **GF, •**

Citrus Sunrise
Cupcake **NF**

Raspberry
Cheesecake with
Chocolate Sauce **NF**

Salted Honey Pie **NF**

Red Velvet
Whoopie Pie **NF**

Key Lime Pie **NF**

Tiramisu

German Chocolate
Cupcakes

Peanut Butter
Ganache Tart

Butterscotch
Cashew Bar

Chocolate Hazelnut
Mascarpone Mini
Cones (3 per plate)

GF Gluten-free

V Vegan

NF Peanut-free,
tree nut-free

• Not suitable for
vegetarians