

**\*\*\*THE HEALTHCARE EXECUTIVES'  
CLUB AND THE GERONTOLOGY  
PROFESSIONALS OF LONG ISLAND  
PRESENTS A SUMMER EVENING  
SOCIAL \*\*\***



*July 13, 2017*

*Hosted by the Dominican Village, Amityville, New York*

*“An Evening of Fellowship, Delicious Food, Entertainment and  
Enjoyment Among Colleagues and Friends In A Beautiful Setting”*

**PROGRAM**

6:00 PM – 7:00 PM

Cocktails and Hors d’oeuvres by the  
Pond

7:00 PM – 8:30 PM

Entrees and Desserts with Raffles and  
Prizes, including Three Grand Prizes

**The Healthcare Executives' Club (HEC)**, founded in 1958 as a not-for-profit professional membership association, is dedicated to providing its members with a forum that contributes to their contemporary and relevant knowledge within the administration, management and organizational delivery of health and human services. Among other guiding principles, the Healthcare Executives' Club promotes and communicates the values and ethics associated with effective leadership qualities in the provision of health and human services for diverse populations and communities.

**The Gerontology Professionals of Long Island (GPLI)**, first formed in 1990, is a professional membership organization that has served as a networking and educational center for nurses, social workers, service providers, educators, advocates, students, and scores of other professionals who serve the aging population in Nassau and Suffolk Counties. Through its Executive Board, the GPLI plans and conducts year round programs for the members with the goal of expanding their knowledge of current trends and future developments in the field of aging and gerontology.



*A Special Expression of  
Appreciation To Paul Wasser,  
President And CEO, And The  
Staff Of The Dominican  
Village, For Their Generosity  
and Hospitality In Making Our  
Social A Memorable Occasion*



*Dominican Village welcomes you!!*

*Cocktails by the Pond*

*Imported Cheese & Cracker Platter  
Fresh Fruit Platter w/ Exotic Fruit  
Shrimp Cocktail Platter*

*Passed Hors d'oeuvres*

*Baby Lamb Chops w/ Mint Jelly  
Lobster Empanada w/ Crème Fresh  
Arancini Balls  
Grilled Chicken Flatbread  
Fresh Mozzarella, Cherry Tomato & Basil Skewers  
Smoked Salmon Canapés  
Tuna Tartare on a Crispy Wonton  
Roasted Eggplant Spread on a Toasted Crostini  
Cucumber Stuffed Cherry Tomatoes*

*Entrees & Salads*

*Grilled Chicken Paillard w/ Yellow & Red Tomato Bruschetta Served with  
Date Stuffed Baby Eggplant  
Basil Encrusted Salmon over Israeli Couscous Sautéed Baby Spinach  
Grilled Petit Filet Mignon w/ Shitake & Portabella Mushrooms  
Bordelaise Sauce over Summer Fingerling Potatoes & Haricot Verts  
Mescaline Green Salad w/ Pear Drop Tomatoes, Crumbled Blue Cheese,  
Candied Pecans & Dried Cranberries w/ Raspberry  
Vignette on the side  
Summer Roasted Corn & Avocado Salad*

*Dessert*

*Tri-Berry Trifle w/ Blackberry, Raspberry & Blueberries  
Fresh Fruit Tart  
Mini Raspberry Cheesecake*