Winter Workshop

Thursday, January 16
Lansing Crowne Plaza West
925 South Creyts Road, Lansing

12:30 - 1:00 pm  Registration, Foyer/Alcove
1:00 pm  Welcome, Royale Ballroom, Susan Daugherty
         Beverages: coffee, hot tea, iced tea, water
1:05 - 3:00 pm  BS&A Training: Tax Module Basic and Advanced Tips & Tricks, Report
         Writing and Q&A
         Brad Russman, BS&A Software
3:00 - 3:15 pm  Break: Bordeaux chips and housemade dip, fresh-bake cookies and
         assorted Coca-Cola soft drinks
3:15 - 5:00 pm  BS&A Training
5:00 - 6:30 pm  Networking Mixer, REO Room
                Catch up with your friends and meet new ones - a great networking opportunity
                for both Thursday and Friday attendees.
                Hors d’oeuvres: Mediterranean stuffed mushrooms with spinach, tomatoes,
                feta cheese, olive oil and garlic; London broil skewers of marinated flank steak,
                red onions, and peppers; Chicken cordon bleu bites of lightly breaded chicken
                bites stuffed with ham and Swiss cheese; Caprese crostini with tomatoes, fresh
                mozzarella cheese, fresh basil, balsamic drizzle on toast; Canapes of herbed
                ricotta, cucumber salsa, on a puff pastry; selection of domestic cheeses and
                assorted crackers; iced tea, coffee, soda, and a cash bar.