

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.

