



**African American**  
PARTNERS FOR PROSPERITY

**Date:** March 9, 2007 (Friday)  
**Location:** 306-23rd Avenue South  
**Safeco Education Center**  
**Time:** Noon to 2:00 P.M.  
**Cost:** \$15



Bringing down the barriers MBOs face  
in achieving access to public-private work

*Please join us for an informative event you won't want to miss.*

## THE EXECUTIVE POWER LUNCH PROGRAM for MBO (Minority Business Owners)

### WHY YOU SHOULD ATTEND

**MBO Firms:** Network with fellow MBO firms and learn success strategies as well as how to handle today's business challenges and obstacles. Discover more about policy positions, key contracting procedures, and opportunities from the senior management and staff of public-private sector business.

**Public-private Sector Participants:** Gain valuable insights on how MBO firms view "fair and equal" access to your organization's contact opportunities. Make face-to-face connections with MBO firms who can provide competitive, professional services to your organization.

**To Register:** Please e-mail Dr. Andrew Harris at: [dr.harris@harrisnassociates.com](mailto:dr.harris@harrisnassociates.com)  
Note "Power Lunch Program" in your subject box and provide your name, business affiliation, telephone number, and lunch selection. Space is limited, so please respond before February 26th to reserve your spot.

### MBO SPEAKERS

**Donald King**  
President/CEO  
DKA Architects

**Brian K. Sims**  
President/CEO  
United Reprographics

### PUBLIC SECTOR SPEAKERS

**John Lynch, P.E.**  
Assistant Director  
Department of General Admission  
Division of Engineering &  
Architectural Services

**Renee Finnie**  
Manager  
Port of Seattle  
Small Business Development

### Lunch Selections

**Roast Beef Sandwich** Tender cooked roast beef, bottled water, apple, and dessert bar

**Tuna Mini Mama Sandwich** Tuna salad, lettuce, tomato, and cheddar cheese on thick, sliced bread

**Vegan Sandwich** Sliced avocado, tomato, lettuce, and cucumber on a sourdough roll

**Vegan Salad** Avocado, tomato, green onion, cucumber, carrots (comes with a roll, apple, and a tasty dessert bar)

**Chicken Caesar Salad** Sliced chicken, fresh romaine lettuce, grated parmesan cheese with classic caesar dressing on the side (comes with a roll, apple, and a tasty dessert bar)