

# Conference Menu

# Friday, November 10

Breakfast:

CLASSIC CONFERENCE

- ♦ Scrambled eggs with chives (GS/V)
- Sugar cured smoked bacon and breakfast sausage links (GS/DF)
- Roasted baby red breakfast potatoes (GS/DF/V)
- > Daily selection of breakfast pastries and breads (V)
- ♦ Grape, mixed berry, strawberry jam with sweet butter (V)
- ♦ Assortment of melons, pineapple, and berries (GS/DF/V)
- ♦ Assorted juices, coffee, hot tea

#### Lunch:

ROCKY MOUNTAIN BBQ

- House-smoked BBQ beef brisket (GS/DF)
- ◊ Carolina pulled pork (GS/DF)
- ♦ Fresh brioche buns and accompaniments
- ♦ 5-bean vegetable chili (GS/DF/V)
- ♦ Kohlrabi and Brussels sprouts slaw with cider vinaigrette (GS/DF/V)
- Pasta salad: tricolor fusilli pasta with tomatoes, artichokes, red peppers, black olives, capers, and lightly sautéed red onions with creamy herb vinaigrette (DF/V)
- Sliced watermelon (GS/DF/V)
- ♦ Ruffles potato chips (GS/DF/V)
- ♦ Apple and cherry pies (V)
- Iced tea and lemonade

#### Dinner:

THE HAWAIIAN LUAU

- Maui coleslaw (Napa cabbage, shredded carrots, chopped cucumber, red bell peppers, pineapple, scallions, and mango-cilantro vinaigrette) (GS/DF/V)
- Macaroni salad (chopped eggs, shredded carrots, celery, red onions, and mayonnaise dressing) (DF/V)
- Macadamia and coconut encrusted mahi-mahi with red pepper and scallions relish and carrot-ginger puree (GS/DF)
- Teriyaki-marinated grilled supreme of chicken with sweet sambal chili cream sauce and grilled pineapple-cilantro relish (DF)
- Veggie kabob (zucchini, button mushroom, red onion, tofu, and Mae Ploy glaze) (GF/DF/V)
- ♦ Kings Hawaiian Rolls (V)
- Steamed basmati rice (GS/DF/V)
- Curried coconut glazed sweet potatoes (GS/V)
- ♦ Coconut



# Saturday, November 11

#### Breakfast:

#### OUTBACK BREAKFAST

- ♦ Scrambled eggs with chives (GS/V)
- ♦ Warm buttermilk biscuits and country-style sausage gravy
- Crispy hashbrowns with fresh chopped parsley (DF/V)
- Daily selection of breakfast pastries and breads (V)
- ♦ Ketchup, hot sauces, preserves, and butter (V)
- ♦ Assortment of melons, pineapple, and berries (GS/DF/V)
- ◊ Assorted juices, coffee, hot tea

## <u>Lunch:</u>

#### MOUNTAIN MEADOW

- ♦ Seasonal vegetarian soup of the day (GS/V)
- Mixed baby greens, cucumber, cherry tomato, shredded carrots with balsamic vinaigrette or ranch dressing (GS/DF/V)
- ♦ Amoroso's submarine roll (DF/V)
- Build your own steak sandwich with thin-sliced sirloin steak (GS/DF)
- Portobello mushrooms, green bell peppers, and red onions
- Cheddar cheese sauce, creamy horseradish, Sweet Baby Ray's Barbecue Sauce, whole grain mustard, BBQ sauce, mayonnaise
- > Dill pickle slices, sliced banana peppers, and giardiniera
- Chocolate and blonde brownies (V)
- Iced tea and lemonade

## Dinner:

## THE BOURBON STREET

- ♦ Spicy andouille sausage and chicken gumbo
- ♦ Corn muffin (V)
- Chopped romaine salad with grilled asparagus, cherry tomatoes, sliced black olives, shredded carrots, cucumbers, and red wine vinaigrette (GS/DF/V)
- Shrimp and crawfish etouffee (GS/DF)
- ♦ Creole-roasted chicken quarters (GS/DF)
- Red beans and rice (GS/DF/V)
- Cajun corn maque choux with red bell peppers, celery, red onion, poblano pepper, serrano chiles, paprika, and garlic (V)
- Bread pudding with bourbon sauce (V)



# Sunday, November 12

<u>Breakfast:</u>

SAN JUAN MOUNTAIN BREAKFAST

- Scrambled eggs with diced green chiles, Pepper Jack, and cilantro (GS/V)
- ♦ Warm flour tortillas (DF/V)
- House-smoked beef brisket and red potato hash with black beans and roasted green chiles (GS/DF)
- Assorted condiments (pico de gallo, sour cream, roasted poblano-tomatillo salsa, green and red cholula, red tabasco)
- Daily selection of breakfast pastries and breads (V)
- ♦ Grape, mixed berry, strawberry jam with sweet butter (V)
- Assortment of melons, pineapple, and berries (GS/DF/V)
- ◊ Assorted juices, coffee, hot tea

## Lunch:

SHANGHAI BUFFET

- Asian udon noodle salad with shredded carrots, edamame, tri-color bell peppers, scallions, cucumber, and Szechuan dressing (V)
- Vegetable spring rolls (DF/V) and crispy pork potstickers (DF) with sweet Thai chili sauce and hot Chinese mustard
- Beef bulgogi with carrots, broccoli, red onion (DF)
- Yellow curry coconut tofu stir-fry with tri-color bell peppers, celery, edamame, mushrooms, red onions, and seasonal squash (GS/DF/V)
- ♦ Steamed white rice (GS/DF/V)
- Coconut Cream Pie and Fortune Cookies (V)