Conference Menu

Breakfast
Assorted Scones
Seasonal Sliced Fruit
Freshly Brewed Gourmet Regular & Decaffeinated Coffee
Specialty Hot teas & Iced Tea
Apple Juice

Lunch
Smokey Barbeque Beef Brisket
Butternut Squash Ravioli in Brown Butter Herb Sauce
Garden Salad with Julienne Carrots, Red Cabbage, Grape Tomatoes, Sliced Cucumber and two dressings
Mixed Vegetable Blend (Carrots, Broccoli, Cauliflower)
Red Skin Potatoes
Parmesan Butter Noodles
Freshly Brewed Gourmet Regular & Decaffeinated Coffee
Iced Tea
Assorted Rolls
Chef Selected Assorted Desserts

Dinner
Beef Tips in Mushroom Demi-Glaze
Vegetarian Lasagna
Harvest Salad with Mixed Greens Dried Cranberries, Feta Cheese, Toasted Almonds and raspberry vinaigrette
Steamed Rice with Fresh Parsley
Whipped Potatoes
Glazed Carrots
Freshly Brewed Gourmet Regular & Decaffeinated Coffee
Iced Tea
Assorted Rolls
Chef Selected Assorted Desserts