

**2018 CONFERENCE MENU****Continental Breakfast**

Assortment of Sweet Breakfast Pastries  
(Including homemade breakfast breads,  
homemade muffins, bran muffins, scones,  
danish and coffee cake)

Seasonal Fresh Fruit Tray (Vegan, GF, DF)

Assorted Bagels (DF) and English Muffins

Oatmeal Station with Honey, Raisins, Cinnamon  
and Sugar (Vegan, DF with no milk)

Egg, Sausage and Cheddar Cheese Wraps  
Assorted Juices

Assorted Soda, Coffee, Hot Tea, and Water

**Mid-Morning Break**

Individual Fresh Fruit Rounds

Delicious shortbread topped with sweetened  
cream cheese, heavy cream and fresh fruits

Sliced Assorted Cheeses with GF Crackers (GF)

Banana Oat Breakfast Cookie w Chocolate  
Chips (GF)

Assorted Soda, Coffee, Hot Tea, Bottled Water

**Hot Luncheon Buffet****Italian Salad**

Artichoke Hearts, thinly sliced red onions and shredded  
Parmesan Cheese with Italian Dressing, tossed

**Entrees**

Grilled Lemon Chicken (GF, DF) with Tomato Jam  
Roasted Vegetable Lasagna (V)

**Side Dish**

Mixed Grain Pilaf (with orzo pasta, barley, white & wild rice)

**Vegetables**

Fresh Buttered Broccoli and Carrot Vegetable Medley (GF)  
Corn with Kale, Tomato with Balsamic Glaze (GF)

**Dessert**

Dessert Buffet with Chef's Choice of  
Assorted Dessert Mini Squares and Assorted Mini Cookies

**Drinks**

Iced Water, Freshly Brewed Iced Tea, offered to each guest  
Regular and Decaffeinated Coffee, Hot Tea

**Afternoon Energy Break**

Mini Chocolate Bars (GF)

Ces & Judy's homemade Granola Bites (GF)

Sun Dried Tomato Hummus with  
Carrot Sticks and Celery (GF, DF)

Whole Almonds (GF, DF)

Assorted Soda, Coffee, Hot & Iced Tea, Bottled  
Water

**Evening Reception 5-6pm**

Beer and House Wine

Soft Drinks

Bottled Water