

Custom Menu Selections

| Meal | Date | Number | Description |
|-------------------------|-------------------|--------|---|
| Buffet breakfast | Preconference Day | \$21++ | Custom Menu <ul style="list-style-type: none"> Freshly Baked Wild Blueberry Muffins and Assorted Hand-Twisted Fruit-Filled Danish Pastries Individual Chilled Fruit Yogurt Fresh Fruit Kabobs Wrapped to Go: Buttery Croissant with Scrambled Egg, Crisp Smoked Bacon and American Cheese Orange, Apple and Cranberry Juices Freshly Brewed Colombian Coffee <i>Regular and Decaf</i> Selected Teas |
| Lunch, To be determined | Preconference Day | \$25++ | Open to menu selections |
| Buffet Breakfast | Conference Day 1 | \$25++ | American Morning Buffet <ul style="list-style-type: none"> Orange Juice, Cranberry Juice, and Apple Juice Sliced Seasonal Fruits and Berries Farm Fresh Scrambled Eggs Applewood Smoked Bacon and Link Sausage Yukon Gold Breakfast Potatoes Bakery Fresh Breakfast Pastries Toaster Station with Whole Wheat and White Breads Sweet Butter and Preserves Coffee, Decaffeinated Coffee and Tea |
| Lunch | Conference Day 1 | \$31++ | Custom Menu <ul style="list-style-type: none"> Roasted Chicken Breast Roasted red potatoes Sautéed Asparagus Red pepper and lemon chardonnay sauce Chocolate Cake with fresh raspberries alternated with cheesecake passion mango Heirloom Tomato salad Assorted breads Coffee, tea, water |
| Break | Conference Day 1 | \$15++ | Custom Menu <ul style="list-style-type: none"> Baked Delights to include Chocolate Chuck, Cinnamon Spiced Oatmeal Raisin, Roasted Peanut Butter, White Chocolate Macadamia Nut and Sugared Ginger Cookies Fresh Fruit Kabobs Display of Crisp Blue and Yellow Corn Chips with Salsa and Guacamole Freshly Brewed Coffee and Flavored Ice Tea Assorted Soft Drinks |

| Meal | Date | Number | Description |
|------------------|------------------|--------|--|
| Breakfast | Conference Day 2 | \$25++ | American Morning Buffet <ul style="list-style-type: none"> • Orange Juice, Cranberry Juice, and Apple Juice • Sliced Seasonal Fruits and Berries • Farm Fresh Scrambled Eggs • Applewood Smoked Bacon and Link Sausage • Yukon Gold Breakfast Potatoes • Bakery Fresh Breakfast Pastries • Toaster Station with Whole Wheat and White Breads • Sweet Butter and Preserves • Coffee, Decaffeinated Coffee and Tea |
| AM Break | Conference Day 2 | \$15++ | Custom Menu <ul style="list-style-type: none"> • Sliced Fresh Fruit and Berries • Assorted Breakfast Breads to include Banana Bread, Cinnamon Swirl, Lemon Poppyseed and Pumpkin • Doughnut wall • Cheese and Meat Tray with assorted cheeses and sliced delicatessen meat • Freshly Brewed Coffee and Flavored Lemonade • Soft drinks |
| Lunch | Conference Day 2 | \$31++ | Custom menu <ul style="list-style-type: none"> • Braised Short Rib with Roasted Shallot Demi-Glace • Yukon Gold Mashed Potato • Sautéed Green Beans • Grilled Vegetable Salad • Trilogy of vanilla cheesecake, banana cream pie, chocolate truffle • Assorted breads • Coffee, tea, water |
| PM Break | Conference Day 2 | \$15++ | Custom Menu <ul style="list-style-type: none"> • Gourmet Popcorn Station • Fruit Kabobs and Dipping Sauce • Assorted Ice-cream Bars • Freshly Brewed Coffee and Flavored Lemonades • Assorted Soft Drinks |
| Closing Ceremony | Conference Day 2 | \$15++ | Custom Menu <ul style="list-style-type: none"> • Cheese and Meat Tray • Fresh Fruit Kabobs • Display of Crisp Blue and Yellow Corn Chips with Salsa and Guacamole • Freshly Brewed Coffee and Flavored Lemonades • Assorted Soft Drinks |