

# Conference Lunch Menu

*Join Us Each Day for Delicious Dining*

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## Monday Lunch

### Salads

Caesar Salad (*GF*) – Creamy Caesar, Croutons, Parmesan

Tropical Quinoa Salad – Mango, Avocado, Pecans, Blueberry Pomegranate Vinaigrette

### Entrées

Traditional Lasagna

Chicken Piccata

Pork Loin with Lemon Caper Sauce (*GF*)

Roasted Apple Demi-Glace (*GF*)

### Sides

Italian Green Beans | Tortellini Carbonara | Breadsticks

### Dessert

Chef's Selection

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## Presidential Welcome

Mini Slider Bar: Hamburger | Pulled Pork | Pulled Chicken | Cuban

Toppings: Cheese | Lettuce | Tomato | Onion | Pickles

Sauces: BBQ | Buffalo | Blueberry BBQ

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## Tuesday Lunch

### Salads

Country Salad (*GF*) – Greens, Tomatoes, Cucumbers, Onions

Tortellini Pasta Salad – Italian Vinaigrette

### Entrées

Southern Fried Chicken

Grilled Flank Steak with Citrus Chipotle BBQ (*GF*)

### Sides

Corn on the Cob (*GF*)

Roasted Brussels Sprouts with Bacon (*GF*)

Mac & Cheese

## **Breads**

Cornbread Muffins | Hawaiian Rolls

## **Dessert**

Chef's Selection

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# **Wednesday Lunch**

## **Salad**

Field Greens with Strawberries, Feta & Pecans

## **Wrap Bar**

Turkey BLT Wrap with Cranberry Aioli

Ham & Swiss Wrap with Brown Derby Mustard

Grilled Portabella Veggie Wrap

## **Sides & Desserts**

Kettle Chips | Cookies | Brownies

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# **Thursday Lunch**

## **Salads**

Classic Caesar

Island Salad (*GF*) – Mandarin Oranges, Peppers, Cilantro Lime Vinaigrette

## **Entrées**

Cilantro Lime Chicken (*GF*)

Seasoned Pot Roast with Au Jus (*GF*)

## **Sides**

Mashed Potatoes (*GF*)

Bourbon Honey Glazed Carrots (*GF*)

## **Dessert**

Chocolate Cake & Cheesecake Assortment

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***GF = Gluten Free***

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**We look forward to dining with you!**