

Spring 2015 Conference Menu*Updated*

Meal	Friday, May 1 st	Saturday, May 2 nd
Breakfast	--	Breakfast Buffet, similar to last Spring Conference. <i>There will be vegan and gluten free foods available.</i>
Lunch	--	Mixed Green Salad + Entrée + New York Style Cheesecake and/or High Top Apple Pie (<i>One of the desserts will be gluten free and vegan</i>) Entrees <u>Chicken:</u> Herb Crusted Chicken Breast with new harvest potatoes, oven cured mushrooms and roasted root vegetables (<i>Gluten Free</i>) <u>Beef:</u> Marinated Flank Steak with rosemary and garlic roasted asparagus and garlic mashed potatoes <u>Vegetarian:</u> Orzo Pasta with grilled vegetables and tomato basil (<i>Vegan but NOT gluten free</i>)
Dinner	Dinner Buffet with Vegetarian Lasagna (<i>Gluten Free, Vegan</i>) and Meat Lasagna, Salad, Fruit and Dessert	Mixed Green Salad + Entrée +Chocolate Fudge Cake and/or Berries & Cream (<i>One of the desserts will be gluten free and vegan</i>) <u>Chicken:</u> Lemon Thyme Chicken Breast grilled and served with a lemon thyme sauce. Served with brown rice and sautéed spinach (<i>Gluten Free</i>) <u>Pork:</u> Pork Medallions served with chef selection of seasonal vegetables and rice/pasta/potato* <u>Vegetarian:</u> Grilled Vegetable Napoleon with layers of balsamic marinated grilled vegetables, including portabella mushroom (<i>Gluten Free, Vegan</i>) <i>*to be determined by chef</i>