

TUESDAY LUNCH 12:30 -1:55

MENU

Baby Mixed Greens

Tossed With A Swirl Of Mushrooms, Asparagus,
Radishes & Sliced Creamy Goat Cheese
With Aged Balsamic Vinaigrette

Rosemary Roasted Chicken Breast

Breast of Chicken, Slow Roasted In A
Rosemary Marinade With Roasted Bell Peppers,
Laced With Sun-Dried Tomato Demi Glaze Sauce &
Served With Wild Rice, Freshly Baked Rolls & Butter

Homemade Very Berry Crème Pound Cake

A Light, Mixed Berry Crème Between
Two Layers Of Pound Cake With Whipped Cream

Freshly Brewed Coffee,
Decaffeinated Coffee
& Iced Tea



LUNCH

RECEPTION

TUESDAY RECEPTION 5:30 - 6:30

Hosted Bar

Hors d'Oeuvres

Mini Quiche Lorraine

Vegetable Spring Rolls With Spicy Mustard

Miniature Smoked Salmon Pizza

With Sour Cream, Capers & Dill

Beverages

Freshly Brewed Coffee,

Decaffeinated Coffee

& Iced Tea

TUESDAY DINNER 6:30 - 9:30

MENU

White Bean & Smoked Turkey Soup

A Milage of Vegetables In A Slightly Smokey Cloud
Of Spicy Hot Turkey Broth & Pulled Turkey

Petite Filet Mignon & Sauteed Shrimp

Served with Specialty Pasta
Chef's Choice Of Seasonal Vegetable
Freshly Baked Rolls & Butter

Chocolate Bavarian Torte

Beverages

Freshly Brewed Coffee,
Decaffeinated Coffee
& Iced Tea



DINNER

WEDNESDAY BREAKFAST 7:00 - 9:00

MENU

Low Fat Muffins

Ham & Cheese Scramble

Smoked Bacon

Bagels With Flavored Light Cream Cheese

Sliced Fresh Fruit

Sweet Butter & Preserves

Beverages

Orange, Grapefruit & Apple Juices

Freshly Brewed Coffee,

Decaffeinated Coffee

& Hot Tea



BREAKFAST

WEDNESDAY LUNCH 12:30 -1:55

MENU

Blended Fresh Field Greens

Tomato, Cucumber & A Harvest Of Julienne Vegetables With A Homemade Roasted Herb, Shallots & Garlic Buttermilk Dressing

Roasted Pork Loin With Ginger

Whole Pork Loin Rubbed With Caribbean Spices, Roasted & Sliced, Hit With A Ginger Sauce & Served With Mashed Sweet Potatoes

Raspberry Cheesecake

A Variation On Classic Cheesecake, Flavored With Raspberries, Garnished With Whipped Cream & Raspberry Sauce

Freshly Brewed Coffee,
Decaffeinated Coffee
& Iced Tea



LUNCH

RECEPTION

WEDNESDAY RECEPTION 5:30 - 7:00

IN THE EXHIBIT HALL

MENU

Hosted Bar

Hors d'Oeuvres

Miniature Beef Wellington

Peanut Chicken Satay With A Ginger Glaze

Jalepeño Peppers Stuffed With Cream Cheese

Vegetable Empanadas

Dessert Station

Key Lime Pie

Chocolate Espresso Torte

Chocolate Marble Cheese Cake

Mini Pastries To Include

Mini Crème Puffs, Citrus Tartlets,

Chocolate Rum Cake &

Sour Cream Cheesecake

Beverages

Iced Tea Station



**DINNER ON YOUR OWN
OR WITH YOUR TRADE PARTNERS**



THURSDAY BREAKFAST 7:00 - 9:00

MENU

Breakfast Pastries

Sliced Seasonal Fruit

Grand Marnier French Toast

With Warm Maple Syrup

Traditional Scrambled Eggs

With Chopped Scallions or Cheese

Choice of Two: Hickory Smoked Bacon,
Sausage Links or Glazed Ham

Beverages

Chilled Assorted Juices

Freshly Brewed Coffee,

Decaffeinated Coffee

& Hot Tea



BREAKFAST

THURSDAY LUNCH 12:30 -1:55

MENU

Iceberg Lettuce Wedge

With A Duet Of Cherry Tomatoes, Cucumber Wedges
On A Bed Of Purple Cabbage Topped With
Crumbled Gorgonzola Cheese, Dressed In A
Balsamic Vinaigrette Reduction

Jumbo Lump Crab Cake

Duo of Jumbo Lump Crab Cakes Served On A Bed
Of Black Bean & Roasted Corn Salsa, Drizzled With A
Roasted Sweet Red Pepper Coulis

Southern Chocolate Pecan Pie

Served With Bourbon Cream

Freshly Brewed Coffee,
Decaffeinated Coffee
& Iced Tea



Main Conference Ends

JUMBO
LUNCH