



ALL DAY CONFERENCE

breakfast

APPLE-CINNAMON MUFFINS *veg*

SEASONAL FRUIT & BERRIES *gf/vegan*

YOGURT & GRANOLA PARFAIT with berry compote *veg*

am break

HOME-MADE KIND BARS *gf/ veg*

lunch

BABY ARUGULA & FENNEL SALAD *gf/veg*
baby arugula, shaved fennel, pink grapefruit,
goat cheese & blood orange vinaigrette

LEMON ORZO SALAD *veg*
fresh organic herbs, capers, feta cheese,
olives & preserved lemon vinaigrette

GRILLED HERB-LEMON CHICKEN sweet onion marmalade *gf*
or
ROASTED TOMATO TOFU served on a bed of wheat berries *vegan*

MACRINA ARTISANAL BREADS & chive butter *veg*

pm break

DOUBLE CREAM FRENCH BRIE *veg*
red grape clusters, candied walnuts, Macrina artisan baguettes

happy hour

MIDDLE EASTERN TRIO *veg*
tzatsiki, baba ganoush, lemony hummus, soft grilled pitas

GRILLED PORK TENDERLOIN SKEWERS *gf*
latin-style, sour orange mojo sauce

SCALLOP & WHITE FISH CEVICHE *gf*
pink grapefruit & orange, cilantro, fresh lime juice, corn tortilla chips