

2023 District Conference Meal Menus

Friday Dinner Buffet \$82.00

- Heirloom Tomato Caprese/ Broken Basil, Saba & EVO
- Antipasti Display/ Selection of Cured Meats & Cheeses, Pickled & Grilled Vegetables, & Artisan Baguette
- Grilled Swordfish Puttanesca with Roasted Tomatoes, Capers, Roasted Garlic & Olive Oil
- Egg Plant Parmesan with Pomodoro & Torn Basil
- Roasted Chicken with Foraged Mushroom-Pancetta -Marsala Ragout
- Mascarpone-Black Pepper Risotto
- Broccolini with Toasted Walnuts, Chili Flaked and Lemon Oil
- Warm Focaccia Bread
- Tiramisu
- Cannoli
- Biscotti

Saturday Lunch Buffet \$45.00

- Soup du Jour
- Seasonal Greens Salad with Tomatoes, Cucumbers, Red Onion, & Balsamic Vinaigrette
- Red Skin Potato Salad with Bacon & Scallion
- Grilled Marinated Vegetables
- Farmers Market Vegetable Salad Tossed with Feta Cheese, Sherry Vinegar & Basil Pesto
- Corned Beef
- Roasted Turkey Breast
- Ham
- Swiss, Cheddar & Provolone
- Sliced Tomatoes, Lettuce & House Made Bread & Butter Pickles
- Dusseldorf Mustard, Herb Mayonnaise, Russian Dressing & Horseradish Sauce
- Fresh Ciabatta Rolls and Sliced Bread
- Assorted Cookies and Brownies

Saturday Dinner Buffet \$97.00

- Hand Carved Sliced London Broil with Chimichurri Pesto
- Mediterranean Matbucha Tilapia Topped with Onion, Garlic, Kalamata Olives, Roasted Red Bell Peppers & Marinated Tomatoes
- Roasted Garlic Mashed Potatoes
- Parmesan Reggiano Asparagus
- Arcadian Mixed Greens with Grape Tomatoes, Slivered Red Onions, Olives, English Cucumbers, Feta Cheese and Mint, Served with Zesty Greek Dressing

Sunday Breakfast Buffet \$47.00

- Miniature Yogurt Parfaits with Granola, Honey and Berry Compote
- Fresh Seasonal Sliced Fruit
- Fresh Baked Muffins, Danishes, and Croissants
- Jams and Sweet Cream Butter
- Scrambled Farm Eggs
- Applewood Smoked Bacon & Country Sausage Links
- Roasted Potatoes with Caramelized Peppers and Onions