

# ALL DAY CONFERENCE

breakfast...

APPLE-CINNAMON MUFFINS *veg*  
& ASSORTED BREAKFAST BREADS

SEASONAL FRUIT & BERRIES *gf/veg*

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 *gf*  
sweet onion marmalade

or

ROASTED TOMATO TOFU served on a bed of wheat berries *veg*

MACRINA ARTISANAL BREADS & chive butter *2veg*

pm break...

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

happy hour...

KALAMATA TAPENADE & CREAMY HERBED CHEVRE *veg*  
served with roasted garlic bruschetta

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

SCALLOP & WHITE FISH CEVICHE *gf*