

Buffet Menu

**Freshly Brewed Regular and Decaffeinated Coffee,
Herbal Teas, Iced Tea, and Water**

Fresh Baked Artisan Rolls and Butter

Salad Choices:

**Brussel Sprout Salad with Bacon Maple Vinaigrette
Tossed Salad with Dressings Ranch and Vinaigrette**

Protein Choices:

**Chicken Parmesan
Roast Beef, Cippolini Onions and Natural Jus
Pan Seared Salmon with Fennel & Tomato Confit**

Vegetables and Accompaniments:

**Steamed Broccoli
Herb Roasted Red Skin Potatoes**

Desserts:

**Cheesecake
Chocolate Caramel Cake (GF/Vegan)
Goey Butter Cake**

**FOR OUR VEGAN/VEGETARIAN ATTENDEES
WE HAVE A SPECIAL OPTION AVAILABILE INSTEAD OF THE BUFFET**

ROASTED CAULIFLOWER STEAK WITH SAUTEED SPINACH, ROASTED MUSHROOMS, ROMESCO SAUCE

IF YOU PREFER THIS OPTION INSTEAD OF THE BUFFET, PLEASE MAKE THAT SELECTION DURING REGISTRATION.