



Dear Attendees:

We make every effort to accommodate food allergies and intolerances by working closely with the hotel and ensuring all items are clearly labeled. However, if you have specific dietary concerns, we encourage you to use your best judgment and confirm ingredients directly with hotel staff before consuming any items. Please note that while the menus listed here provide a preview of what will be served during the conference, selections are subject to change.

Wednesday, March 11th

[Coastal Crust Menu](#)

This is an unofficial gathering and attendees will order on their own.

Thursday, March 12th

Breakfast

Fresh Baked Banana Nut Muffins V & CN

Danish Pastries V

Local and Exotic Fruit Presentation VGN V

Hot Steel Cut Oatmeal, Dried Fruit, Brown Sugar VGN V

Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, Fresh Herbs V

Country Sausage Links

Assorted Freshly Squeezed Juices DF

Coffee, Hot Tea

AM Break

TROPICAL FRUIT DISPLAY

Lime Honey Yogurt Dip V

CRUDITÉS

Fresh Dill Dip V

Lunch

Tri Color Rotini Salad, Marinated Artichokes, Marinated Tomatoes, Kalamata Olives, Scallions, Feta, Red Wine Vinaigrette V

Roast Beef, Smoked Gouda, Red Onion Marmalade, Arugula, Whole Grain Mustard Cream, French Loaf

Herb Marinated Grilled Chicken Breast, Roasted Red Pepper and Kalamata Tapenade, Provolone, Basil Aioli, Baby Spinach, French Loaf

Grilled Portobello, Peppers, Hummus, Diced Tofu, Arugula, Balsamic Glaze, Herb Focaccia Roll V

Assorted Chips

Chef's Choice cookies

PM Break

House-Made Tortilla Chips V

Queso Dip V

Traditional Mild and Spicy Roasted Corn Salsa, Pico de Gallo, VGN V

Thursday Dinner

Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette
Crispy Charred Brussels Sprouts, Crumbled Blue Cheese, Caramelized Onions,
Balsamic Reduction
Grilled Huli Huli Chicken, Pineapple Tequila Salsa
Grilled Mahi-Mahi with Blackberry Moonshine Beurre Blanc
Multi Grain Rice Pilaf
Smashed Red Potatoes, Goat Cheese, Chives
Roasted Seasonal Vegetables
Cornbread, Honey Butter
Strawberry Daiquiri Parfait
Coconut Lime Macaroon, White Chocolate Drizzle
Macadamia Nut Tarts

Friday, March 13th

Breakfast

Chocolate Croissant V
Blueberry Muffins VGN V GF
Fruit Preserves VGN V
Whipped Butter V
Greek Yogurt V
Chopped Pecans VGN V CN
Housemade Granola, Mixed Berries VGN V
Seasonal, Local and Exotic Fruit VGN V
Assorted Freshly Squeezed Juices DF