2016 FALL CONFERENCE MENU
Columbus Marriott NW

Menu

TUESDAY– NOVEMBER 15

Lunch:
All American Deli – Cole slaw & new fashion potato salad, albacore tuna salad, roast beef, turkey and ham; Swiss, white, yellow & cheddar chesses, tomato, Bermuda onion, lettuce, pickles, olives, and peppers mayonnaise and Dijon mustard, sliced bread and rolls. Individual bags of potato chips & pastry selection of the day.

Presidents Reception:
Grilled New York Strip Steak – served with Yukon gold potato gratin, wilted organic spinach, herb roasted wild mushrooms, Market salad with baby field greens, Roma tomato and English cucumber. Selection of desert; New York cheese cake, triple layer carrot cake; coffee, teas, etc.

WEDNESDAY – NOVEMBER 16

Breakfast:
Executive Continental Collage – Selection of chilled juices, fresh fruit, assorted Danish, croissants, & muffins, butter & preserves, Coffee, decaffeinated coffee, & selection of tea.

Lunch:
Baked potato & Salad Bar – Garden fresh greens, assorted garnishes with dressings, freshly baker whole grain and wheat rolls with sweet creamery butter, colossal Idaho bakers with spread of toppings; grilled chicken, grilled skirt steak, spicy vegetables and bean chili, sautéed broccoli and cauliflower florets, grated cheese, green onions, sour cream, bacon, sweet creamery butter. Seasonal fresh fruit, granny smith apple pie, coffee or iced tea.

Banquet:
American Buffet – redskin potato salad, creamy cole slaw, fresh fruit display, crisp vegetable crudité, fresh garden salad with choice of dressings, choice of grilled boneless breast of chicken, carved roast beef au jus, or pecan crusted salmon.

THURSDAY – NOVEMBER 17

Breakfast:
Good Morning Buffet – chilled juices, fresh seasonal fruit and berries, flavored yogurts, assorted dry cereal, 2% & skim milk, scrambled eggs, French toast, maple syrup, bacon & sausage links, potatoes, assorted pastries, coffee & selection of teas.