MENU

Friday, September 28th

Arrival through mid-afternoon:
- Light Refreshments:
- Coffee, decaf, herbal tea, assorted soft drinks and bottled water

Dinner:
- Hearty Home Buffet: traditional salad bar, fresh baked bread display, flavored butters, baked macaroni and cheese, sliced slow roasted pork loin, broiled seasonal fish with lemon and herb butter, marinated grilled chicken
- Chef's choice season starch & vegetable
- Chef's choice dessert table
- Soft drinks, coffee, decaf, tea, lemonade and iced tea

Poster Session + Entertainment Refreshments:
- Wine: Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio
- Beer: Miller Lite, Yuengling, Sierra Nevada Pale Ale, Goose Island IPA assorted soft drinks

Saturday, September 29th

Breakfast:
- Standard continental breakfast

Mid-morning refreshments:
- Pastries, doughnuts, coffee, decaf, herbal teas, assorted juices and bottled water

Lunch:
- Italian Buffet: fresh tomato and mozzarella, spinach salad, baked meat lasagna, cheese ravioli, meatballs in marinara, chicken parmigiana, green beans, grilled vegetables, garlic bread sticks
- Assorted italian dessert table
- Assorted soft drinks, coffee, tea, lemonade, iced tea

Mid-afternoon refreshments:
- Coffee, decaf, herbal tea, assorted soft drinks and bottled water

Dinner:
- Pizza-Pizza-Pizzaz: pepperoni, thai, margherita and vegetable pizzas
- Dessert pizza
- Bread sticks and tossed salad
- Soft drinks, coffee, tea, lemonade, iced tea