

2023 Academic Support Conference MENUS

Sunday, February 5

Reception:

- **Mediterranean sampler** with hummus, mixed olive tapenade, balsamic marinated tomatoes, and roasted vegetables served with pita and grilled breads (V, DF)
- Raspberry almond brie in phyllo (V)
- Coconut shrimp with sweet chili glaze (DF)
- Pecan chicken bites with wildflower honey mustard
- Oven dried tomato and feta cheese cucumber spoon (V, GF)



Monday, February 6

Breakfast

 Scrambled eggs, breakfast potatoes, crispy bacon, fruit, breakfast pastries, oatmeal

Lunch

- **Turkey wrap** with honey roasted turkey, cheddar, bacon, spinach, tomato, avocado, and artichoke aioli wrapped in a flour tortilla
- Roast beef sandwich with roast beef, cheddar, lettuce, tomato, and caramelized onion sauce on a whole wheat beer hoagie
- Superfood wrap with julienne carrots, zucchini, yellow squash, roasted red peppers, arugula, and black eyed pea hummus wrapped in a spinach tortilla (V, DF)
- Garden salad with assorted toppings on the side
- Tortellini pasta salad
- Chef's choice of soup
- · Chips with hummus and French onion dip
- Cookies and brownies

Reception

- Vegetable crudité (V, GF)
- Pimento goat cheese tartlet (V)
- · Classic beef wellington puff
- Buffalo chicken spring rolls (DF)
- Wild mushroom spanakopita (V)



Tuesday, February 7

Breakfast

 Scrambled eggs, breakfast potatoes, crispy bacon, fruit, breakfast pastries, oatmeal

Lunch

- **Turkey wrap** with honey roasted turkey, cheddar, bacon, spinach, tomato, avocado, and artichoke aioli wrapped in a flour tortilla
- Roast beef sandwich with roast beef, cheddar, lettuce, tomato, and caramelized onion sauce on a whole wheat beer hoagie
- **Superfood wrap** with julienne carrots, zucchini, yellow squash, roasted red peppers, arugula, and black eyed pea hummus wrapped in a spinach tortilla (V, DF)
- Garden salad with assorted toppings on the side
- Tortellini pasta salad
- Chef's choice of soup
- Chips with hummus and French onion dip
- Cookies and brownies

