

Friday Conference Meals – April 26th

2:30 PM Coffee Break

PM BREAK: (FOR 120 Guests)

Assorted Freshly Baked Cookies

**Gluten Free options available

- Nut Free Options available

Freshly Brewed Starbucks Coffee and Tazo Tea

6:30 PM Dinner

CAMDEN DINNER BUFFET:

Selection of University Square Bakery Rolls & Butter

SALADS:

- Sweet Potato

Shaved Red Onions, Baby Spinach,
Grainy Mustard Vinaigrette (Gluten Free)

-Build Your Own, Romaine Caesar

Garlic Croutons, Parmesan Cheese, Bacon Bits,
Balsamic Caesar Dressing (Vegan Dressing)

ENTREES:

- Herb Rubbed Beef Striploin
Mustard Demi

- Herb Roasted Chicken Breast

*Mushroom Cream Sauce served on the Side

**3 Sides:

- Penne Pasta with Tomato & Garlic Ragout

- Roasted Tourne Carrots, Haricot Verte & Asparagus

- Herb Roasted Mini Potatoes

DESSERTS:

- Assorted Mini Desserts

- Sliced Fresh Fruit Platter

Freshly Brewed Starbucks Coffee and Tazo Tea - Oat & Almond Milk Available

Saturday Conference Meals – April 27th

8:00 AM Continental Breakfast

CONTINENTAL BREAKFAST BUFFET

Assorted Breakfast Pastries
Freshly Baked Croissants, Danish Pastries & Muffins (GLUTEN FREE ITEMS AVAILABLE)

Butter & Preserves

****Leave all leftover pastries out for break****

Whole Fresh Fruit

Assorted Yogurts

Chilled Juice

Freshly Brewed Starbucks Coffee and Tazo Tea

12:00 PM Lunch Buffet

THAT'S A WRAP LUNCH BUFFET

Crisp Kettle Chips

Classic Potato Salad

Mixed Garden Green Salad, Julienne Vegetables, Trio of Dressings on the side

PRE-MADE WRAPS

- Smoked Turkey Club Wrap with Bacon, Shredded Lettuce, Cheddar Cheese & Mayo
- Ham and Swiss Wrap with Black Forest Ham, Swiss Cheese, Shaved Onion, Shredded Lettuce & Dijon Mayo
- Soya Tofu Vegetable with Vegetables, Sesame Napa Cabbage Slaw and Miso Mayo

****GLUTEN FREE OPTIONS available**