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# CONFERENCE MENU

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For registrants that have food sensitivities, the menus for the conference-provided meals are posted below. Meals are served buffet-style, giving lots of options for food choice. If you cannot eat the below, please feel free to bring your own food items and join your group's lunch or the Wednesday, October 11 all-conference dinner. All hotel rooms at Margaritaville Lake Resort have a mini fridge.

## **Pastor's Lunch Buffet:** Wednesday, October 11 12:00-1:30 p.m.

- Salad
  - Country salad: seasonal greens, grape tomatoes, cucumbers, red onions, seasoned croutons, served with buttermilk ranch and red wine vinaigrette
  - Tortellini pasta salad: cheese tortellini pasta tossed with diced red peppers in a tangy Italian vinaigrette dressing
- Entrée
  - Southern country fried chicken
  - Marinated and grilled flank steak with citrus chipotle BBQ sauce
- Sides
  - Corn on the cob
  - Balsamic roasted Brussel sprouts with bacon and onions
  - Southern style mac and cheese: cavatappi noodles with a sharp cheddar cheese sauce
  - Cornbread muffins and Hawaiian rolls
- Chef's selection of desserts

## **Dinner Buffet: Whole Group:** Wednesday, October 11 6:00 p.m.

- Salad
  - Strawberry spinach salad: fresh spinach topped with sliced strawberries, toasted almonds, goat cheese and served with a blueberry pomegranate vinaigrette
  - Island slaw: crisp cabbage tossed with diced mango and a creamy lime dressing
- Entrée
  - Pork tenderloin Dijon crusted tenderloin and topped with a red pepper and bacon demi-glace
  - Prime New York striploin slow roasted topped with a bourbon horseradish demi-glace
- Sides
  - White cheddar mashed potatoes
  - Seasonal roasted vegetables
- Dessert
  - New York grand cheesecake served with raspberry coulis
  - Black forest chocolate cake
- Wine (1 bottle merlot and 1 bottle Moscato at each table)

## **Educators' Lunch Buffet:** Thursday, October 12 11:45-1:00 p.m.

- Salad
  - Island salad: seasonal greens, julienne peppers, cherry tomatoes, mandarin oranges, sliced red onions and pecans, served with blueberry pomegranate and cilantro lime vinaigrette
  - Chilled mango salad: mango spears, quartered tomatoes, sliced cucumbers tossed in a red wine vinaigrette
- Entrée
  - Blackened Mahi Mahi with roasted corn and black bean salsa
  - Grilled chicken with pineapple mango salsa with fresh cilantro and mint
  - Cuban pork tenderloin with a charred lemon chimichurri sauce
- Sides
  - Tri-colored cauliflower tossed with herb butter
  - Caribbean spiced fingerling potatoes
  - Rolls and butter
- Chef's selection of desserts

