

PROFESSIONAL CHURCH WORKERS CONFERENCE MENU

For registrants with food sensitivities, menus for conference-provided meals are listed below. Meals will be served buffet-style, so we hope there are options available to meet your dietary needs. If not, please feel free to bring your own food items and join the group for meals. All guest rooms at Margaritaville Lake Resort include a mini refrigerator.

PASTORS LUNCH BUFFET

12–1:30 p.m. Wednesday, Oct. 21

Salads

Country salad

Seasoned greens with grape tomatoes, cucumbers, red onions, and seasoned croutons, served with buttermilk ranch and red wine vinaigrette ^{GF} (without croutons)

Tortellini pasta salad

Cheese tortellini tossed with diced red peppers, tomatoes, and Parmesan cheese in a tangy Italian vinaigrette dressing

Entrées

Southern country fried chicken

Marinated and grilled flank steak

with citrus chipotle BBQ sauce ^{GF}

Sides

Corn on the cob ^{GF}

Balsamic roasted brussels sprouts

with bacon and onions ^{GF}

Southern-style mac and cheese

Cavatappi noodles with a sharp cheddar cheese sauce

Cornbread muffins and Hawaiian rolls

Dessert

Chef's selection



PROFESSIONAL CHURCH WORKERS CONFERENCE MENU

WHOLE GROUP DINNER BUFFET

6 p.m. Wednesday, Oct. 21

Salads

Strawberry spinach salad

Fresh spinach topped with sliced strawberries, toasted almonds, and goat cheese, served with blueberry pomegranate vinaigrette ^{GF}

Tortellini pasta salad

Tri-colored cheese tortellini with diced red peppers, tomatoes, Parmesan cheese, and tangy Italian dressing

Entrées

Dijon-crusted pork tenderloin

Sliced thin and topped with a red pepper and bacon demi-glaze ^{GF}

Prime New York striploin

Slow-roasted striploin topped with bourbon horseradish demi-glaze ^{GF}

Bruschetta chicken

Sautéed chicken breast with diced tomatoes, fresh basil, shredded mozzarella, and pesto aioli

Sides

White cheddar mashed potatoes ^{GF}

Seasonal roasted vegetables ^{GF}

Dessert

New York-style cheesecake

served with raspberry coulis

Black Forest chocolate cake



PROFESSIONAL CHURCH WORKERS CONFERENCE MENU

EDUCATORS LUNCH BUFFET

12:15–1:15 p.m. Thursday, Oct. 22

Salads

Island salad

Seasonal greens with julienned peppers, cherry tomatoes, mandarin oranges, sliced red onions, and pecans, served with blueberry pomegranate and cilantro lime vinaigrettes ^{GF}

Chilled mango salad

Mango spears, quartered tomatoes, and sliced cucumbers tossed in a red wine vinaigrette ^{GF}

Entrées

Blackened mahi mahi

with roasted corn and black bean salsa ^{GF}

Grilled chicken

with pineapple mango salsa, fresh cilantro, and mint ^{GF}

Cuban pork tenderloin

with charred lemon chimichurri sauce ^{GF}

Sides

Tri-colored cauliflower

tossed with herb butter ^{GF}

Caribbean-spiced fingerling potatoes ^{GF}

Rolls and butter

Dessert

Chef's selection

