

MENU

PACA Annual Meeting Menu

MONDAY EVENING RECEPTION...

Passed Butler Style:

Cold Hors d'oeuvres:

Bacon Chive Deviled Eggs

Whipped Goat Cheese, Fig Chutney, Crostini

Hot Hors d'oeuvres:

Grilled Short Rib-Onion Marmalade, Gruyere Cheese,
Sandwich

Beef Wellington, Bearnaise

MONDAY EVENING DINNER...

MIDWEST STATION

Kansas Style BBQ Pork Ribs, Creamy Cole Slaw
Braised Collard Greens with Ham Hock and Cara-
melized Onions

Baked Macaroni & Cheese

SOUTHERN STATION

Smoked Beef Brisket, Creamy Horseradish, Carolina
BBQ Sauce, Brioche Sliders

Whipped Potatoes

Cajun Red Beans and Rice with Andouille Sausage

Blackened Shrimp and Whole Grain Mustard Grits

NORTHEAST STATION

Duck Confit Salad, Endive, Lemon Herb Vinaigrette

Kale Slaw, Russian Dressing

New England Clam Chowder

Maine Lobster Rolls, Brioche Soft Rolls

Boston Baked Beans with Pork Belly

Baked Salmon, Herb Bread Crust, Dill Cream Sauce

DESSERT BUFFET

Hershey's Chocolate Cream Pie

Sweet Potato Cake with Cream Cheese

Banana Foster Cheesecake

Apple Crumb Cobbler

Milk Chocolate Raspberry Financiers

Cherry Cake Au Chocolate

Fireball Chocolate Mousse Parfait

TUESDAY BREAKFAST...

Fresh Fruit - Diced Cantaloupe, Honeydew, Pineapple,
Strawberries, Grapefruit and Oranges

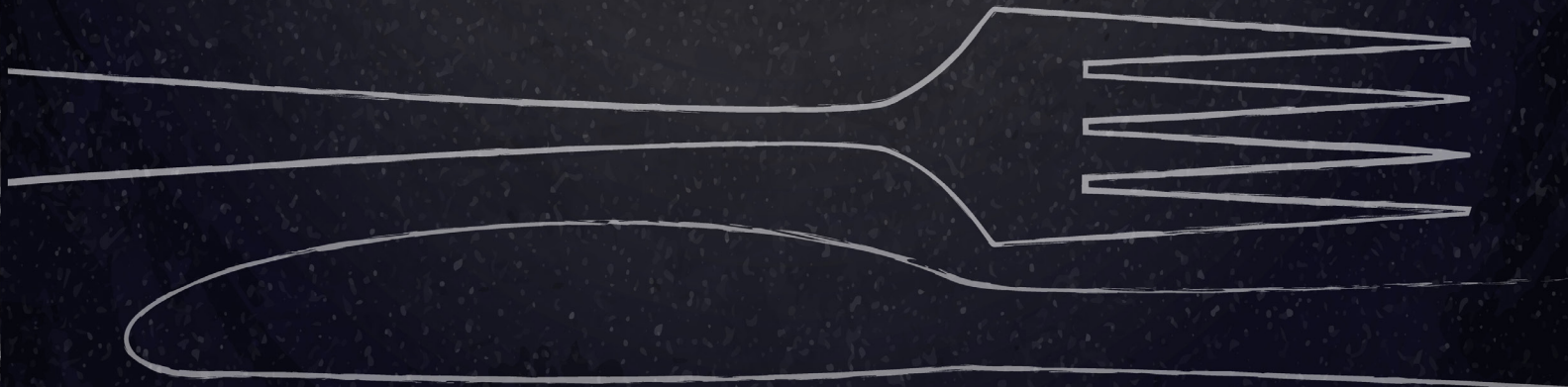
Baker's Basket - Muffins, Danish, Bagels

Fruit Preserves, Cream Cheese, Honey, Butters

Dried Fruits, Nuts, Granola, Berry Compote, Honey

Yogurt and Vanilla Yogurt

Oatmeal - Brown Sugar, Milk, Toasted Almonds,



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Traditional Eggs Benedict - Country Ham, English Muffin, Hollandaise
Scrambled Eggs
Applewood Smoked Bacon, Sausages
Tomato and Goat Cheese Quiche
Roasted Breakfast Potatoes, Peppers, Onions, Scallions

Entrees
Herb Roasted Chicken, Baby Carrots, Parsnips, Pearl Onions Pi not Nair Sauce
Charred Salmon, Roasted Brussels Sprouts, Fried Onions Red Onion Marmalade
Bacon Wrapped Pork loin, Mustard Spaetzle, Swiss Chard Mustard Cream Sauce
Rainbow Cauliflower, Pinenuts, Golden Raisins
Whipped Potatoes

TUESDAY HONORS LUNCH...

Soup - Butternut Squash Bisque
Salad Station with Romaine Lettuce, Baby Spinach, Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Marinated Garbanzo Beans, Farro, Feta, Cheddar, Balsamic Vinaigrette, Ranch, Green Goddess
Grilled Vegetable Platter, Balsamic Reduction, Basil
Roasted Artichokes, Feta, Roasted Red Peppers

Chef's Selection of mini desserts

