## 2020 Spring Conference Meals

## Thursday Dinner Buffet-\$58 <br> Grand Canyon Buffet

Southwest Salad, Crisp Romaine, Roasted Corn, Avocado, Black Beans, Pear Tomatoes, Red Onion, Chili Ranch Dressing
Grilled Ancho Spiced Shrimp, Watermelon, Pineapple and Jicama Salad, Spicy Citrus Mint Dressing
Tortilla Bar, Chunky Guacamole, Pico de Gallo, Green Chile Salsa, Shredded Cheeses, Grilled Jalapenos, Warm Tortillas.
Chili Rubbed Roasted Sirloin of Beef
Red Chile Chicken
Grilled Salmon with Roasted Corn Cilantro Salsa
Herb Grilled Corn on the Cobb Rubbed with Queso Fresco Roasted Potato Wedges, Cilantro Garlic Butter
Chocolate Mousse
Orange Meringue Tarts
Pear Flan

## Vegetarian Option:

Add to buffet Vegetable Enchiladas with Green Chile Salsa, no red chili sauce *Vegetable enchilada is made with corn tortilla, squash, zucchini, onions and bell peppers.

Friday Lunch-\$21
South of the Border
Tortilla Soup, Chicken Enchilada Casserole with Red or Green Chili Sauce, Shredded Cheese, Mexican Rice, Refried Beans, Fruit Flan

Vegetarian Option:<br>Vegetarian Enchiladas with Green Chili Sauce<br>*Vegetable enchilada is made with corn tortilla, squash, zucchini, onions and bell peppers.

Friday Dinner-\$54
Caprese Salad with Olive Oil and Balsamic Reduction
Asian Spiced Braised Short ribs
Anise Glaze, Baby Bok Choy, Jasmine Rice
Cheese Cake

## Vegetarian Option: <br> Vegetable risotto with extra vegetables

## Saturday Lunch-\$26

Savory Turkey
Butternut Squash Bisque with Bacon and Chive Oil
Slow Roasted Turkey, Chorizo Stuffing,
Maple Spiced Gravy, Whipped Potatoes, Green Beans with Toasted Onions
Deep Dish Apple Pie. Crème Chantilly

## Vegetarian Option: <br> Stuffed Bell Peppers

## Saturday Installation Dinner-\$65

Tossed Salad with Seasonal Garnishes, Choice of Dressings
Dry Adobo Rubbed Filet Mignon, Tequila Lime Grilled Shrimp, Spicy Pineapple Salsa, Pan Seared
Fingerling Potatoes, Elote Corn
Vanilla Beach Crème Brulee

## Vegetarian Option:

Portobello Stacked

