2020 Spring Conference Meals

Thursday Dinner Buffet-\$58 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:

Vegetarian Enchiladas with Green Chili Sauce

*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:

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: 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