

Conference Menus

Monday, July 27th

Warm Wake Up Breakfast Buffet

Orange, Grapefruit & Cranberry Juice

Seasons Best Sliced Fruit and Berries (Vegan, Vegetarian)

Freshly Baked Breakfast Pastries

Sliced Whole Wheat Bread, English Muffins, Croissants, Multigrain Croissants

Whipped Butter, House Berry Thyme Jam, Nut Butter

Individual Assorted Chobani Yogurts (Dairy, Vegetarian)

House Made Granola

Assorted Cereals

with Milk (Dairy, Vegetarian)

Free Range Scramble Eggs (Vegetarian)

Fontanini Breakfast Sausage

Country Style Corn Cob Smoked Bacon

Daily Rotation of Breakfast Potatoes (Vegetarian, Vegan)

Yogurt Bar with Assorted Chobani and Coconut Vegan Yogurt (Vegetarian, Vegan)

Served with Fresh Berries, House Made Granola,

Cocoa Nibs, Chia Seeds (Gluten)

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Hot Teas

Philadelphia Lunch Buffet

Minestrone Soup

A Hearty Vegetable Soup (GF, Veg, Dairy Free)

Caesar Salad

Romaine, Parmesan Cheese, Everything Croutons (on the side) and Lemon Caesar Dressing (GF)

Fusilli Pasta Salad

Olives, Cucumbers, Marinated Tomato, Goat Cheese, Garbanzo Beans, Lemon Herb Emulsion

Build Your Own Hot Sandwiches:

Chicken Cheesesteak

Prime Rib Cheesesteak

Impossible Meat & Mushroom (GF, Veg, Dairy Free)

Served With:

Classic Whiz, Club Rolls (GF), Sliced Provolone, Ketchup, Mayonnaise & Peppers

Crabby Chips

Housemade Crispy Potato Chips Tossed in Old Bay Seasoning

Onion Rings, Tiger Sauce

House Pickles

Desserts:

Pennsylvania Dutch Apple Cobbler

Toffee Philly Cheesecake

Pistachio Cannolis

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Hot Teas

Tuesday, July 28th

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Freshly Baked Breakfast Pastries

Sliced Whole Wheat Bread, English Muffins, Croissants, Multigrain Croissants

Whipped Butter, House Berry Thyme Jam, Nut Butter

Individual Assorted Chobani Yogurts (Dairy, Vegetarian)

House Made Granola

Assorted Cereals

with Milk (Dairy, Vegetarian)

Free Range Scramble Eggs (Vegetarian)

Fontanini Breakfast Sausage

Country Style Corn Cob Smoked Bacon

Daily Rotation of Breakfast Potatoes (Vegetarian, Vegan)

Yogurt Bar with Assorted Chobani and Coconut Vegan Yogurt (Vegetarian, Vegan)

Served with Fresh Berries, House Made Granola,

Cocoa Nibs, Chia Seeds (Gluten)

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Hot Teas

Lunch in the Hotel – Market Buffet

Selection of Gourmet Breads & Rolls

Tomato Basil Soup

Chopped Salad

Iceberg, Garbanzos, Tomato, Cucumber, Green Beans, Buttermilk Ranch (Vegetarian)

Orecchiette Salad

Peas, Marinated Tomatoes, Castelvetrano Olives, Celery, Sharp Provolone, Pesto
Vinaigrette (Vegetarian)

Slow Roasted Chicken

Forest Mushrooms, Madeira Jus

Crab Crake

Mustard and Tarragon

Sauteed Broccolini

Single Source Extra Virgin Olive Oil, Piquillo Peppers (GF, Veg, Dairy Free)

Asparagus Risotto

Lemon Oil, Parmigiano Reggiano

Herb Roasted Fingerling Potatoes

(GF, Veg, Dairy Free)

Desserts:

Cannoli

Tiramisu

Baba Au Rum Cake

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Hot Teas

Wednesday, July 29th

Caprese Frittata Plated Breakfast*

(Find a seat and breakfast will be served to you!)

***Special meals will be available to attendees that have dietary restrictions**

Freshly Baked Breakfast Breads

Freshly Squeezed Orange Juice

Caprese Frittata

Free Range Eggs, Pesto, Fresh Mozzarella, Roasted Tomato, Polenta, Chicken Sausage

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Hot Teas