

# Exploring Places, Crossing Boundaries, Breaking Through American Creativity Association

## Menus March 1-4, 2009

### March 1<sup>st</sup>

#### Welcome Reception

open bar

hors d' oeuvres:

vegetable sushi served with soy sauce, ginger, and wasabi mustard

mini crab cakes served with remoulade sauce

beef sate marinated in teriyaki glaze

cozy shrimp served with spicy oriental dipping sauce

kalamata olive and artichoke tart with goat cheese and sun-dried tomato

### March 2<sup>nd</sup>

#### Breakfast

chilled fresh fruit juice

sliced fresh seasonal fruits and berries

coffee and herbal tea service

cinnamon french toast

freshly baked muffins, bagels, and breakfast pastries served with

butter, fruit preserves, regular, light, and flavored cream cheese

#### Morning Break

freshly brewed regular and decaffeinated gourmet bean coffee

selection of herbal gourmet teas

assorted brownies

philadelphia soft pretzels

#### Lunch

chef's selection of soup

spinach salad with red onions, chopped bacon, and bleu cheese crumbles served with

citrus vinaigrette dressing

chilled orzo and shrimp pasta salad with diced tomatoes and scallions served in

lemon vinaigrette dressing

grilled marinated chicken breast with Italian herb vinaigrette

mini philly cheesesteaks

rosemary roasted red bliss potatoes

### Lunch (cont.)

fresh whole fruit  
warm bread pudding  
tiramisu

### Afternoon Break

freshly brewed regular and decaffeinated gourmet bean coffee  
selection of herbal gourmet teas  
assorted soft drinks to include regular & diet pepsi  
flavored snapple iced teas  
bottled water  
assorted candy bars  
Dannon fruit yogurt smoothies

## March 3<sup>rd</sup>

### Breakfast

assorted breakfast cereals with whole & skim milk and bananas  
yogurt parfait with granola  
open face vegetable frittata  
bacon and corned beef hash  
oatmeal and grits station with dried fruit, pecans, raisins, brown sugar,  
cinnamon, whipped cream, maple syrup, margarine, and butter

### Morning Break

freshly brewed regular and decaffeinated gourmet bean coffee  
selection of herbal gourmet teas  
assorted biscotti  
Starbucks frappuccino

### Lunch

chef's selection of soup  
california field green salad with toasted pine nuts, grilled squash, and roasted peppers  
served with red wine vinaigrette and creamy peppercorn dressings  
bowtie pasta and roasted vegetable salad  
sliced corned beef reuben with swiss cheese on marble rye  
roasted turkey breast with tomato and cheddar cheese on whole grain bread  
roast beef with horseradish mayonnaise and tomato on rustic bread  
tomato, basil, and onion bruschetta with fresh mozzarella cheese on warm focaccia  
terra vegetable and route 11 potato chips  
key lime fruit tarts  
chocolate mousse parfait  
assorted freshly baked cookies

### Afternoon Break

freshly brewed regular and decaffeinated gourmet bean coffee  
selection of herbal gourmet teas  
assorted soft drinks to include regular & diet pepsi  
flavored snapple iced teas  
bottled water  
white cheddar popcorn and cracker jacks  
assorted freshly baked cookies

## March 4<sup>th</sup>

### Breakfast

chilled fresh fruit juice  
sliced fresh seasonal fruits and berries  
coffee and herbal tea service  
ham and cheese croissant  
freshly baked muffins, bagels, and breakfast pastries served with  
butter, fruit preserves, regular, light, and flavored cream cheese

### Morning Break

freshly brewed regular and decaffeinated gourmet bean coffee  
selection of herbal gourmet teas  
assorted soft and crunchy granola bars  
white and dark chocolate covered pretzels

### Lunch

caesar salad station with romaine lettuce, tomatoes, cucumbers, bacon,  
hard cooked eggs, shredded cheddar cheese, pamesan cheese, garlic croutons, &  
traditional caesar dressing  
bowtie pasta salad with roasted garlic, pine nuts, tomatoes, basil, and  
parmesan cheese in virgin olive oil  
roasted maple sugar glazed walnut salmon with lemon citrus butter  
grilled chicken with thyme, roasted garlic, and herb broth  
garlic mashed potatoes  
carrots, red peppers, and asparagus  
philadelphia cheesecake bars  
bread pudding  
apple tarts

### Afternoon Break

freshly brewed regular and decaffeinated gourmet bean coffee  
selection of herbal gourmet teas  
assorted soft drinks to include regular & diet pepsi  
flavored snapple iced teas  
bottled water  
lemon and blondie bars  
Terra and Route 11 chips

## Farewell Dinner

selection of rustic rolls

spinach salad with crispy bacon, button mushrooms, and asparagus

with shallot vinaigrette

grilled petite filet mignon

jumbo lump crab cake

chef's choice of starch and vegetable

coffee and herbal tea

freshly brewed unsweetened iced tea

assorted regular & diet pepsi products

death by chocolate chocolate cake