

Lunch Selection

12:00 PM - 1:00 PM | Grand Libelle Ballroom A, B & C

Plated Lunch

All lunches include freshly brewed regular and decaf coffee, assorted teas and milk.

All sandwiches are served with chips, grapes. All lunch entrées are served with chef's choice of dessert.

Turkey Focaccia

mesquite smoked turkey, provolone, roasted peppers, marinated baby spinach with pesto mayonnaise

Classic Chicken Caesar Salad with Herb-Marinaded

Chicken Breast

hearts of romaine tossed with traditional dressing, garlic and herb croutons, Parmesan, and presented with sliced breast of herb-marinated chicken

Mediterranean Vegetable Sandwich

Thick-cut 9-grain bread topped with homemade roasted garlic hummus, cucumbers, tomatoes, roasted peppers, marinated baby spinach and feta cheese

Dessert

Chef's Choice

Food allergies must be received by April 21st

Dinner Selection

5:30 PM - 6:30 PM | Grand Libelle Ballroom A, B & C

Caesar Salad

Topped with Grated Parmesan Cheese

Dinner Rolls and Butter

Coffee, Tea and Milk

All dinners include Seasonal Vegetables

Burgundy and Rosemary Braised Beef

tender Black Angus slowly braised with mushrooms, onions, carrots, celery and garlic, served with fresh vegetables and mashed potatoes.

Grilled Pork Ribeye

slow roasted with mustard glaze, braised potatoes with smoked bacon and caramelized onions, and fresh vegetables

Sweet Potato Pad Thai

Carrots, Celery, Broccoli, Ginger, Garlic, Tofu, Peanuts, Coconut and Sweet Potato Sauce Served over Rice Noodles

Dessert

Chef's Selection

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