

2024 Spring Conference & Tabletop Show Menus

Welcome Reception – Wednesday, March 6

BAJA CALI BUFFET

- Bolillo Mexican bread and butter
- Mexican Caesar salad, petite romaine, heirloom tomatoes, pickled red onion, queso fresco, jalapeño corn bread crouton, cotija Caesar dressing (v)
- Roasted avocado corn salad, charred corn, avocado, tomato, red onion, cucumber, cabbage, queso fresco, pepitas, chipotle dressing (v, gf)
- Mixed green lettuce, roasted chayote, cherry tomato, pickled red onions, toasted pine nuts, roasted green chiles, cotija cheese, lime agave vinaigrette (v, gf)
- Blacken mahi, sofrito crème (gf)
- Barbacoa style short rib, pickled onions (gf, df)
- Cheese enchiladas (v, gf)
- Frijoles (vg, gf, df) and Spanish Rice (v, gf, df)
- Corn esquite (v, gf)
- Warm flour and corn tortillas
- Arroz con leche (gf), Mexican vanilla flan, and Chile spiced chocolate pudding

Breakfast – Thursday, March 7

- Assortment of muffins, danish, and croissants
- Sliced seasonal fruit and berries and Assorted individual yogurts
- BAJA BREAKFAST BURRITOS - free range scrambled eggs, chorizo, Monterey jack, breakfast potato, roasted tomato salsa, flour tortilla
- GARDEN BURRITO (vg, df) - roasted potatoes, spinach, tomatoes, mushrooms, onions, pesto, vegetable tortilla

Tabletop Show Reception – Thursday, March 7

- MAKE YOUR OWN TRAIL MIX - Almonds, cashews, sunflower seeds, pepitas, dried cranberries, golden raisins, dried apricots, dried mango, dried bananas, chocolate chips
- FLATBREAD PIZZAS STATION - Margherita, mozzarella cheese, basil, pomodoro flatbread (v), Pepperoni, salami, mozzarella cheese, pomodoro flatbread
- WESTIN GARDEN CRUDITE - Vegetable crudites garden, assorted seasonal garden vegetables, hummus and red peppercorn ranch dressing (v, gf)
- HOUSE-MADE COOKIES

Breakfast – Friday, March 8

- Assortment of muffins, Danish and croissants (v)w/ salted butter and fruit preserves
- Sliced seasonal fruits and berries (vg, gf, df)
- Cage-free scrambled eggs (v, gf), sharp cheddar cheese and salsa fresca on the side
- Smoked bacon (gf, df) and Chicken sausage (gf, df)
- Breakfast fingerling potatoes, onions, bell peppers (vg, gf, df)

Lunch – Friday, March 8

- Freshly baked artisan breads
- Caesar salad, romaine hearts, cherry tomatoes, parmesan cheese, garlic crouton, Caesar dressing
- Vine ripe caprese salad, heirloom tomatoes, balsamic glaze, fresh mozzarella, opal basil, pesto (v, gf)
- Borolo braised beef short rib, caramelized cipollini onions, green olives (gf, df)
- Charred asparagus, wild mushroom risotto, truffle essence (v, gf)
- Whipped roasted yukon gold potatoes, garlic butter (v, gf)
- Roasted baby root vegetable medley (vg, gf, df)
- Cassis French macaron and Butterscotch budino