

FURC Conference 2018 Menu

Friday, February 23: Hors D'oeuvres

Infused Water and Juices.
Coffee, Tea, Hot Chocolate.
Soda, Iced Teas, Waters.

Mildly spicy chorizo with peppers and onions topped with shredded cheese and tortilla chips.
Pastry puff brushed with sun-dried tomato and feta.

Mini servings of gluten free breaded eggplant with tomato ragu.
Mandarin oranges, pineapple and fresh cut strawberries fruit salad with a touch of honey for sweetness.

Old fashioned buttered and salted popcorn in 3 flavors: Spicy Hot, Ranch, Buttered Caramel.
"Aunt Millie's" Chex mix. A favorite kicked a notch with Mesquite sweet seasoning.
Baby pretzels served with a mild nacho dipping queso with a hint of spice.

Warm caramelized onion & mushroom salad sliders with rosemary and sage served on or without slider rolls.

Melon skewers - Honey dew, cantaloupe, watermelon.

Sliders 3 ways:

- Chicken Buffalo with Blue Cheese.
- BBQ pulled pork and pickle.
- Garlic herb chicken with tomato and tzatziki sauce.

Saturday, February 24: Morning Continental Breakfast

Infused Water and Juices.
Coffee & Tea with flavored creamers.
Energy Drinks, Iced Teas, Waters.

Assorted Bagels - plain, everything, sesame & cinnamon. Served with butter and an assortment of homemade cream cheeses (Plain, sun-dried tomato, olive tapenade, caper/chive and caramel).

Assorted Danishes, donuts, tarts, eclairs apple turnovers.

Maple sausage patties and bacon.

Melon, Mandarin oranges, peaches and maraschino cherry fruit salad with brown sugar.
Biscuits served with warm maple, black peppered "country mill gravy".

Assorted cereals with sweetener, milk, skim milk and/or silk milk.
Maple French toast strips served with warm buttery maple syrup cup.

Saturday, February 24: All-Day Light Snacks

Infused Water and Juices.
Coffee & Tea with flavored creamers.
Soda, Iced Teas, Waters.

Vegetable tray, to include carrots, cauliflower, broccoli and served with Ranch dressing.
“Aunt Millie’s” Chex mix. A favorite kicked a notch with Mesquite sweet seasoning.

Old fashioned buttered and salted popcorn in 3 flavors “you pick”. Spicy Hot, Ranch, or Buttered Caramel.
Mandarin oranges, pineapple and Peach fruit salad with a touch of honey for sweetness.

Variety of fruits – bananas, grapes, apples, oranges, etc.
Mini egg rolls in a sweet chili dipping sauce.
Assorted bags of small bagged chips, several flavors.

Homemade Tzatziki sauce served with fresh carrot chips and sliced cucumber.
Assorted bagel or pita chips served with tomato pesto cream cheese, or chive dip.

Saturday, February 24: Buffet Lunch

Infused Water and Juices.
Coffee, Tea, Hot Chocolate.
Soda, Iced Teas, Waters.

Rosemary, chive and cream red bliss potato mash.
Roast beef carver, served with grainy mustard, horseradish peppercorn sauce.

Mac ‘N’ cheese bar – 3 ways:

- Sundried tomato pesto
- Island Jerk
- Bacon Buffalo

“Baba Bella” eggplant, porcini mushrooms, tomatoes and onions, seasoned roasted and grilled with hint of white wine and a balsamic glaze.

Italian sausage and peppers with an “old school” mustard & kicked up sauce.
Broccoli seasoned and sautéed with wine, butter and garlic.

Tri-color carrots sautéed with a maple butter and a hint of savory seasoning.
Mesquite grilled chicken breast with apricot glaze.

Salad of mixed greens, with grape tomatoes and assorted dressings.
Rolls with butter.