

2016 Midwest Regional Conference Menu

Day 01: March 9th, 2016

Catered by blues poon catering

Lunch Mixed greens salad with cucumber and carrots with ranch and balsamic dressing Stir fry with chicken and vegetables Fresh fruit salad Fresh baked cookies

<u>Dinner</u> Classic caesar salad Herb chicken breast Rice pilaf with asparagus and assorted vegetables fresh breads Freshly baked brownies

Day 02: March 10th, 2016

Catered by blu · 5 000 CATERING

Lunch Chop-chop salad with chopped vegetables. Balsamic vinaigrette dressing Shaved turkey with arugula and Swiss cheese on wheat bread Tomato, mozzarella and pesto on rosemary focaccia House spiced BBQ chips Freshly baked cookies

Dinner

Mixed greens salad with carrots and cucumbers. Balsamic vinaigrette and ranch dressings Teriyaki chicken breast Garlic mashed potatoes Berry cobbler bars and lemon bars