

2023 BIG IDEA FORUM MENU



Monday, November 14

DINNER Caesar Salad
Chef's Choice / Fresh Catch
Homestyle Meatloaf
Vegetarian Lasagna (for vegetarians)
Roasted Red Bliss Potatoes
Slow Cooked Green Beans
Cheesecake

Tuesday, November 15

BREAKFAST Regular and Decaf Coffee, Hot Cocoa, Tea
Orange & Cranberry Juice
Sliced Seasonal Fruit & Berries
White and Wheat Bread/Toast, Fruit preservatives
Scrambled Eggs and Bacon

AM BREAK Hot Beverage Service

LUNCH **Chef's Seasonally Inspired Soup**
Seasonal Greens | Blackberries, Crumbled Goat Cheese, Candied Walnuts, Blackberry-Balsamic Vinaigrette
Fingerling & Sweet Potato Salad (V) | Fingerling Potatoes, Sweet Potatoes, Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing
Classic Italian Submarine Sandwich | Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Red Wine Vinaigrette
Avocado Sandwich on Multigrain Bread | Avocado, Alfalfa Sprouts, Sesame Seeds, Toasted Poppy Seeds, Pumpkin Seeds, Toasted Sesame Soy Mayo
Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
Terra Chips
Chef's Signature Bread Pudding
Homemade Shortcake | Fresh Berries & Whipped Cream

Tuesday, November 15 (cont'd)

PM BREAK Cold Beverage Service
Decadent Fudge Brownies
Chocolate Chunk Blondies
Assorted Home Baked Cookies

DINNER *See Il Fornaio Menu Options*
NOTE: Alcoholic beverages available for purchase; checks to be issued on a per-table basis.
We recommend bringing cash or arranging Venmo/other digital payment to settle bill

Wednesday, November 16

BREAKFAST Regular and Decaf Coffee, Hot Cocoa, Tea
Orange & Cranberry Juice
Sliced Seasonal Fruit & Berries
White and Wheat Bread/Toast, Fruit preservatives
Scrambled Eggs and Sausage Links

Thursday, November 17

BREAKFAST Regular and Decaf Coffee, Hot Cocoa, Tea
Orange & Cranberry Juice
Sliced Seasonal Fruit & Berries
Freshly Baked Morning Pastries & Sweet Breads
Mediterranean Frittata

LUNCH **Chef's Seasonally Inspired Soup**
Assorted Rolls and Sweet Butter
Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
Arugula Salad | Black Olives, Spiced Pecans, Sherry Vinaigrette
Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
Pan-Seared Chicken Breast | Lemon, Capers, Oven-Dried Tomatoes, Roasted Potatoes
Grilled Salmon | Herbed Garlic Butter, Red Pepper Risotto
Grilled Flank Steak | Peppers, Green Onions, Balsamic Jus
Bouquet of Marinated and Grilled Vegetables
Fruit Tart of the Season | Fruit Coulis
Tiramisu | Espresso-Soaked Lady Fingers, Cocoa and Mascarpone