

2023 BIG IDEA FORUM MENU



Wednesday, November 15

DINNER

Baby Iceberg Wedge Salad with bacon lardon, chives, grape tomatoes, hard-boiled egg, & blue cheese dressing

Hoop House Mixed Greens (V) with carrots, sunflower seeds, cucumber, garlic croutons, buttermilk ranch & white balsamic vinaigrette

Hungarian Cucumber Salad (VN) (GF)

Cleveland's Czuchraj Kielbasa and Ohio City Pierogis with caramelized onions

Coffee Crusted Pork Tenderloin (GF) with chorizo gigante beans & ancho apple salsa

Lake Erie Walleye with Great Lakes Brewing Dortmund Gold mustard sauce

Whipped Yukon Gold Potatoes

Honey Garlic Roasted Brussel Sprouts

Bourbon Chocolate Entremet

Red Velvet Cake

Thursday, November 16

BREAKFAST

Regular and Decaf Coffee, Tea

Orange & Grapefruit Juice

Scrambled Eggs (V) (GF)

Vegetable Frittata (V) (GF) with seasonal vegetables, kale, heirloom tomatoes, feta

O'Brien Potatoes (VN) (GF)

Applewood Bacon & Chicken Apple Sausage

Baked This Morning Breakfast Pastries

Jams, Butter, Peanut Butter & Cream Cheese

Individual Plain & Flavored Yogurts

Cut Fruit

Assorted Breads & Toast

AM BREAK Regular and Decaf Coffee, Tea, Water

LUNCH

Mesclun Greens Salad (V) | Heirloom cherry tomatoes, shaved red onion, cucumber, shredded carrot, torn-bread croutons, wild-herb vinaigrette

Mediterranean Pasta Salad (V) | Roasted olives, artichoke hearts, charred peppers, garden herbs, roasted tomato dressing

Roasted Squash Soup (V) with savory granola

Grilled Vegetable Wrap (V) | Spinach, roasted peppers, whole-wheat tortilla

Thursday, November 16 (cont'd)

Pesto Turkey Sandwich | Havarti, greens, tomato, basil-lemon aioli, multigrain bread

House-made Potato Chips (V) (GF) with caramelized onion dip

Lemon Bar (V), Raspberry Coconut Bar (V)

PM BREAK

Regular & Decaf Coffee, Tea, Water & Pop

Chocolate Chip, Oatmeal Raisin, Snickerdoodle Cookies

Mixed Seasonal Fruit

DINNER

"Clam Bake" Chowder with Smoked Sausage, corn, potato

Roasted Beet & Potato Salad (V) with dill & sour cream

Kale & Blueberry Salad (VN) (GF) with carrot, dried cherries, citrus vinaigrette

Shaved Vegetable & Baby Arugula Salad (VN) (GF) with fennel radish, summer squash, sherry vinaigrette

Dry-Rubbed St. Louis Style Ribs (GF)

Butter Cracker Crusted Local Lake Fish with lemon shallot cream

Cleveland Hot Chicken | Pickle brined, buttermilk breaded

Stuffed Maple Glazed Acorn Squash (VN) (GF) | Wild rice and raisin pilaf

Roasted Baby Potatoes (VN) (GF) with garlic & herbs

Blue Lake Green Beans (VN) (GF) with pickled red onion

Flourless Chocolate Cake with Peanut Butter Icing (V), Caramel Apple Tart (V), Coffee Chocolate Mousse Tart (V)

Friday, November 17

BREAKFAST

Regular and Decaf Coffee, Tea

Orange & Apple Juice

Whole Bananas & Apples (VN) (GF)

Individual Plain & Fruit Yogurt (V) (GF)

Edgewater Breakfast Sandwich | English muffin, baked egg, Canadian bacon, cheddar cheese

Terminal Tower Wrap (V) | Whole-wheat tortilla, scrambled egg white, spinach & mushrooms, Swiss cheese

Whiskey Island Croissant | Croissant, scrambled eggs, maple bourbon ham, caramelized shallots, Brie cheese

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Friday, November 17 (cont'd)

LUNCH

Hydroponic Grown Greens (VN) (GF) with carrot curls, sweet spiced pecans, dried cranberries, toasted red quinoa, maple & whole grain mustard vinaigrette

Roasted Garlic Chicken Breast (GF) with herb fingerling potatoes, blistered broccolini, golden beets, charred tomato relish*

Friday, November 17 (cont'd)

LUNCH (con't) **Vanilla Bean Cheesecake (V)** with mascarpone, caramel sauce

* **NOTE:** Vegetarians will receive a substitute plated meal.