

Date	Start	Event
6/3	7:30 AM	Colombian Coffee Waters Soft Drinks Breakfast Orange Juice
	10:00 AM	Blueberry Scones, Yogurt Parfait
	12:00 PM	LUNCH: Grilled Chicken Caesar Wrap: Creamy Caesar Dressing Romaine lettuce Fresh Parmesan Veggie Lovers on Sour Dough Bread: Avocado Red Onions Tomatoes Cucumbers Alfalfa Sprouts Swiss Cheese Italian Dressing Mediterranean Flank Steak Hovan: Hummus Shredded Romaine Diced Tomatoes Black Olives Pepperoncinis Provolone Feta Magnolia Salad: Bibb Romaine Mesclun Spinach Cucumber Carrots Grape Tomatoes Sugared Pecans Balsamic Vinaigrette Mediterranean Pasta Salad: Artichoke Hearts Sun-Dried Tomatoes Pine Nuts Black Olives Feta Herb Vinaigrette House Made Kettle Chips
	2:30 PM	BREAK: Cookies and Brownies
6/4	7:30 AM	Colombian Coffee Waters Soft Drinks Breakfast Orange Juice
	10:00 AM	BREAK: Brunch Board Cayenne Candied Bacon Prosciutto Everything Seasoned Hard Boiled Eggs Chicken Apple Sausage Smoked Salmon Lox Capers Boursin Cheese Fresh & Dried Fruit Assorted Crackers & Bread
	12:00 PM	LUNCH: Green Goddess Salad: Bibb Baby Spinach Toasted Almonds Feta Avocado Toy Box Tomatoes Lemon Vinaigrette Flank Steak Sandwiches: Arugula Horseradish Cream Chimichurri Sauce Wood Smoked Salmon Side: Green Goddess French Bread Crackers Spring Pea Orzo Salad: Arugula Shaved Parmesan Lemon Dijon Vinaigrette Grilled Vegetable Wrap: Grilled Vegetables Boursin Cheese Spread Hummus Tabbouleh
	2:30 PM	BREAK: Cookies and Brownies
	4:30 PM	RECEPTION / POSTER SESSION Thai Summer Rolls: Pork Shrimp Noodles Asian Vegetables Bok Choy Peanut Sauce Roasted Turkey on Petite Biscuits: Buttermilk Biscuits Cranberry Orange Relish Mediterranean Hummus Presentation: Cucumbers Feta Sun-Dried Tomatoes Pinenuts Artichokes Olives Olive Oil Pita Chips Pesto Chicken Flatbread: White Sauce Sautéed Spinach Tomatoes Vegan Wild Mushroom Flatbread Cashew Cheese Crème Brûlée Cheesecake Bites Chocolate Cookie Crumble Crust Lime Thyme Tart Toasted Meringue, Thin Mint Truffles Soft Drinks Still and Sparkling Waters Chardonnay Cabernet Sauvignon Stella Artois Corona
	5:00 PM	One drink ticket per attendee, the rest cash bar

Date	Start	Event
6/5	7:30 AM	Colombian Coffee Waters Soft Drinks Breakfast Orange Juice
	10:00 AM	BREAK: Chocolate Croissants Fruit Presentation
	12:00 PM	LUNCH: Caribbean Salad: Baby Greens Strawberries Mangoes Goat Cheese Caramelized Pecans Passion Fruit Vinaigrette Curry Chicken Salad: Almonds Golden Raisins Mango Chutney Smoked Salmon on Pumpernickel Bread: Red Onions Sliced Boiled Egg Tomatoes Boursin Cheese Spread Sweet Potato Panini: Goat Cheese Red Onion Arugula Kale Pesto Roasted Vegetable Couscous Salad: Portobello Mushrooms Peppers Asparagus Tomatoes Zucchini Red Onions Lemon Rosemary Vinaigrette
	2:30 PM	BREAK: Mexican Hot Chocolate Dessert Shot Chocolate Mousse Cayenne Pepper Miniature Churro Lime Coconut Bars Lime Coconut Curd Shortbread Coconut Crust
6/6	7:30 AM	Colombian Coffee Waters Soft Drinks Breakfast Orange Juice
6/6	9:30 AM	BREAK: Sweet Potato Biscuits with Ham, Mustard Chive Smoked Salmon Presentation Egg Salad Tomato Red Onion Cucumbers Capers Brioche Toast Points