

Conference Menu Items

January 31:

- Full-Day Pre-Con Participants & Instructors (noon – 1:30 pm; Meeting Room B Lobby)
 - Festa Mexicana Table Wild Rice & Orange Zest Salad (Pecans) (V, GF); Cilantro, Pepper, Orange, Jalapeno Salad (V, GF); Pollo & Carnitas (GF); Skirt Steak (GF); Spinach & Cilantro Green Rice (V, GF); Salsa, Condiments; Taco Shells; Tortillas; Churros; Choco Cake
- All Attendees (8:30 – 10:30 pm; Ballroom Lobby)
 - Seasonal Crudit  Board Cheese Board with nuts, fruit, bread, crackers
 - Gourmet Dessert Board - Chef's Selection Vegan Dessert Board (Pate de Fruit; Date Truffles; Chocolate Bark) Candyland Board (Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit) Portlandia Board (Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers)
 - Cash Bar

February 1:

- Continental Breakfast: All Attendees (7:00 – 9:00 am; Prefunction A)
 - Housemade Breakfast Pastries
 - Housemade GF Blueberry Muffins
 - Coffee, Decaf, Asst. Teas
- Coffee Station: All Attendees (9:45 – 10:15 am; Prefunction A)
- Coffee Station: All Attendees (2:00 – 2:30 pm; Prefunction A)
- Voodoo Donut Break: All attendees (2:00 – 2:30 pm; Prefunction A & Oregon Ballroom)
 - Selection of donuts

February 2:

- Awards Luncheon: All Attendees (12:15 – 2:15 pm; Oregon Ballrooms)
 - Roasted Herb Chicken (GF) with sweet corn flan, roasted striped beets, petite vegetables
 - Roasted Butternut Squash Salad (V, GF) with gingerbread streusel, mizuna greens, red oak lettuce, and pomegranate gastrique (nut-free)
 - Rolls, Ice Tea

February 3:

- Closing Brunch: All Attendees (9:30 – 11:00 am; Oregon Ballroom)
 - Cinnamon Brioche French Toast (vanilla infused maple syrup; breakfast sausage; grilled pineapple; fresh berry garnish)
 - Egg White Frittata (V, GF) with spinach, broccoli, caramelized onions, feta cheese; breakfast potatoes, tomato (nut-free)
 - Quinoa Rice Pudding (V, GF) + Sliced Fruit Plate (V, GF)