Pre Con Lunch

FIESTA MEXICANA TABLE

WILD RICE AND ORANGE ZEST SALAD (*) (*)

CILANTRO, BELL PEPPER, ORANGE AND JALAPENO SALAD (\$)

24 Hour Pulled Chicken and Pork

TAMARIND GLAZED GRILLED SKIRT STEAK

SPINACH AND CILANTRO GREEN RICE

SALSAS AND CONDIMENTS

Pico De Gallo, Green Tomato Salsa, Guacamole, Grilled Corn and Black Bean Salsa, Shredded Cheese, Sour Cream, Chili Sauce

TACO SHELLS (*) WARM FLOUR TORTILLAS (*) CINNAMON SUGAR CHURROS (*) LAYERED CHOCOLATE CAKE (*)







Dessert Reception Served after Wednesday Opening Session

RUSTIC BREAD AND CRACKERS 🕼

FRESH GARDEN VEGETABLES 🛞 🏶

LEMON AND HERB HUMMUS 🛞 🏶

DESSERT BOARD ()

Berries, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Caramel, Chocolate Salami

PORTLANDIA BOARD 💿 🗐 🚯

Marionberry Tarts, Oregon Chai Cookies, Chocolate Mousse Cups, Pinot Pear Financiers

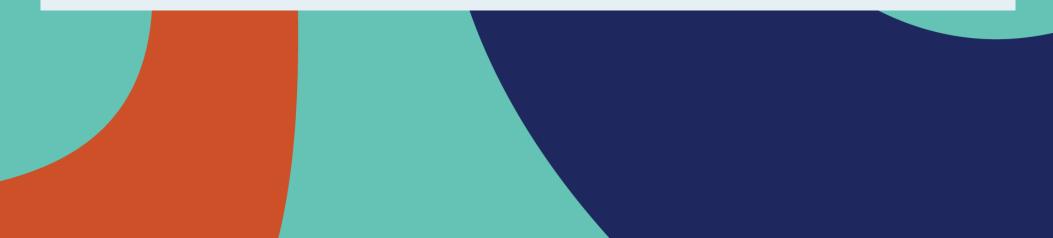
CANDYLAND BOARD (*) (*)

Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate De Fruit







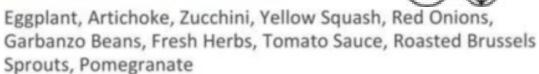


Thursday Lunch ASCA Business Meeting & Lunch

ROASTED HERB CHICKEN

Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus

ROASTED CHICKPEA RATATOUILLE



CONTAINS

NUTS











Awards Luncheon BRIDGE CITY TABLE

BRIDGE CITY TABLE



Pine Nuts, Curly Endive, Bibb Lettuce, Torn Greens, Xeres Vinaigrette

ORZO SALAD () Roasted Vegetables, Balsamic Onions, Briar Rose Creamery Goat Cheese

HERB ROASTED POTATOES (\$)

CHICKEN SALTIMBOCCA

SALMON () Tomato, Basil, Garlic, Gremolata

GARLIC BREADSTICKS









Saturday Brunch **URBAN COWBOY TABLE**

BABY MIXED GREENS Cracked Mustard Vinaigrette, Buttermilk Herb Ranch

MUSTARD POTATO SALAD

ROTISSERIE BBQ CHICKEN

Chili Cumin Rubbed Rotisserie Chicken with Orange **Ginger BBQ Sauce**

SMOKED BRISKET Honey BBQ Sauce

PECAN SMOKED PEPPERED SAUSAGE

Bourbon BBQ Sauce

ROASTED CORN Chile Lime Butter

THREE CHEESE MAC N' CHEESE (

JALAPENO CORNBREAD AND BUTTERMILK BISCUITS Whipped Butter

CHOCOLATE BOURBON PECAN TARTS





