2019 VAFMA Conference Menus

<u>Day 1 Breakfast</u> Thursday, November 14, 2019

Assorted Yogurt

Assorted Fresh Fruit

Whole Grain Oatmeal with an Assortment of Toppings

Kale and Butternut Squash Frittata - Vegetarian, GF

Polyface Bacon

Assorted Juices

Tea/Coffee

Day 1 Lunch Thursday, November 14, 2019

Slow Roasted Garlic Cilantro Pork Butt with Fennel Lime Barbecue Sauce - GF, DF

Assorted Fresh Tortillas - Vegetarian, DF

Charred Three Tomato Salsa – Vegetarian, Vegan, DF

Sour Cream - Vegetarian, GF

Shredded Cheese - Vegetarian, GF

Guacamole – Vegetarian, Vegan, GF, DF

Shredded Lettuce – Vegetarian, Vegan, GF, DF

Orange Jicama Salad - Vegetarian, Vegan, GF

Red Bean and Brown Rice Salad – Vegetarian, Vegan, GF

Dessert - Honey Bakes Apples with oats and walnuts - Vegetarian

<u>Day 2 Breakfast</u> <u>Friday, November 15, 2019</u>

Assorted Yogurt

Assorted Fresh Fruit

Whole Grain Oatmeal with an Assortment of Toppings

Scrambled Eggs

Polyface Sausage

Assorted Juices

Tea/Coffee

Day 2 Lunch Friday, November 15, 2019

Bone-in Garlic and Rosemary Chicken - DF, GF

Field Greens with Roasted Apples and Cider Vinaigrette - Vegetarian, Vegan, GF, DF

Gratin of Root Vegetables - Vegetarian, GF

Butternut Squash Soup - Vegetarian, GF

Rolls/Butter

Dessert - Pear and Cranberry Crisp - Vegetarian

<u>Day 1 Reception</u> <u>Thursday, November 14, 2019</u>

Display of Fresh Fruit and Cheese – **GF, Vegetarian**

Cajun Crab Dip with Pita Chips

Fresh Tomato Chevre Bruschetta - Vegetarian

Trio of Stuffed Mushrooms – DF, GF

Ginger Scallion Meatballs - **DF**

Vegetable Spring Rolls - Vegetarian, DF