



## Annual Conference 2024 Menus and Pricing

### **Wednesday, May 29**

#### **Optional Lunch Buffet - \$18**

Mexican Buffet Serve Time: 12:00 PM to 1:00 PM

Southwestern Salad with Romaine Tomato, Roasted Corn, Avocado, Cheddar Cheese, Tortilla Strips, Chipotle Lime Vinaigrette Dressing

Mexican Street Corn Salad with Cotija Cheese, Mexican Slaw with Lime

Cilantro Smoked Cheddar Corn Bread

Marinated Chicken and Beef Flank Strips Sautéed Peppers, Onions, Guacamole, Diced Tomatoes, Cheddar, Sour Cream, Pico de Gallo

Warm Flour Tortillas Authentic

Mexican Rice

Mexican Flan

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, iced water

#### **Optional Dinner Hamburger Buffet - \$18**

Burger Buffet – Serve Time 5:00 – 6:30 PM

Charbroiled Black Angus Burgers, Seared Veggie Burgers (GF) Gluten Free and Regular Burger Buns

Leaf Lettuce, Slice Tomato, Red Onions, Mayonnaise, Yellow Mustard, Ketchup and Sweet Relish Sliced

Cheese: American, Swiss or Provolone

Roasted Vegetable Pasta Salad, House Made Creamy Coleslaw

Selection of Cookies and Brownies

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, iced water

Seminary Alumni Dinner guests to have:

Baked Lasagna

Garlic Breadsticks

Antipasto Salad

Tiramisu & Cannoli

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, iced water

### **Thursday, May 30:**

#### **General Seating Breakfast Buffet - \$15**

Breakfast Buffet – Serve Time 6:30 – 8 AM

Fresh Scrambled Eggs with sides of Cheddar Cheese and Salsa

French Toast with Warm Syrup

Oatmeal with Brown Sugar and Cream

Apple Wood Smoked Bacon

Fresh Fruit Compote

Fresh Brewed Coffee and Decaffeinated Coffee 100% Orange Juice

**General Seating Buffet Lunch - \$18**

Chicken and Rice Soup (GF) Vegetable Barley Soup (Vegan)

Slow Roasted Honey Ham with Swiss Cheese on Marble Rye

Fresh Turkey Breast with Cheddar Cheese and Multi Grain

All Sandwiches come with Leaf Lettuce, Sliced Tomato and Red Onion on the side: Mayonnaise, Miracle Whip, and Mustard

Blondie and Traditional Brownies

Fresh Brewed Coffee and Decaffeinated Coffee

**General Seating Buffet Dinner - \$22**

Fresh Field Green Mix with your choice of toppings: Julienne Carrots, Beefsteak Tomato Wedges, Sliced Cucumbers, Sliced Mushrooms, Herb Croutons, Shredded Cheddar Cheese, Dried Cherries, Sunflower Seeds with Traverse City Tart Cherry Vinaigrette and Creamy Buttermilk Ranch Dressing

Dinner Rolls

Pulled Pork for Sandwiches with Cole Slaw and Buns

Bone-in BBQ Chicken

Cowboy Baked Beans

Steamed Broccoli Crowns with Julienne Organic Carrots

Slice of Local Cherry or Blueberry Pie with Fresh Vanilla Whipped Cream on the side

Fresh Brewed Coffee and Decaffeinated Coffee

**Friday, May 31:**

**General Seating Breakfast - \$15.00**

Breakfast Pastries

Scrambled Eggs with sides of Sharp Cheddar

Fried Breakfast Potatoes

Peppered Sausage Links

Fresh Fruit Compote

Creamy Quaker Oatmeal with Brown Sugar

100% Orange Juice Fresh Brewed Coffee and Decaffeinated Coffee

**General Seating Lunch - \$18.00**

Caesar Salad: Fresh Cut Romaine Lettuce, Grated Parmesan Cheese, Herb Croutons, Grape Tomatoes, Sliced Cucumbers with Traditional Creamy Caesar Dressing and Herb Italian Vinaigrette

Cheesy Beef Lasagna with Marinara Roasted Vegetable Lasagna

Warm Garlic Bread Sticks

Steamed Vegetable Medley

Cannoli

Fresh Brewed Coffee and Decaffeinated Coffee

**General Seating Buffet Dinner - \$22.00**

Fresh Cut Lettuce Mix with your Choice of Toppings: Julienne Vegetables, Tomato Wedges, Sliced Cucumbers, Sliced Mushrooms, Herb Croutons, Shredded Swiss Cheese, Dried Apples with Apple Honey Vinaigrette and Creamy Buttermilk Ranch Dressing

Dinner Rolls  
Herb Marinade Slow Roasted Pork Loin Sliced with Charred Scallions  
Herb Jus Grilled Salmon with Lemon Caper Sauce  
Herb Roasted Redskin Potato Bites  
Steamed Green Beans with Toasted Almonds  
Chocolate Layer Cake  
Fresh Brewed Coffee and Decaffeinated Coffee

### **Saturday, June 1:**

#### **General Seating Buffet Breakfast-\$15**

Assorted Bagels with Cream Cheese  
Scrambled Eggs with Sides of Sharp Cheddar and Salsa  
Peppered Sausage Links  
Fresh Fruit Compote Creamy Quaker Oatmeal with Brown Sugar  
100% Orange Juice Fresh Brewed Coffee and Decaffeinated Coffee

#### **General Seating Buffet Lunch-\$18**

Fresh Cut Romaine, Roasted Corn and Black Beans Salsa, Tomato Wedges, Julienne Peppers, Red Onions, Orange Segments, Kalamata Olives and Feta Cheese Crumbles Dressings: Creamy Buttermilk Ranch, White Balsamic and Fresh Cilantro Vinaigrette  
Charbroiled Flank Steak Fajita  
Southwest Baked Chicken Breast  
Southwest Seasoned Rice Pilaf  
Steamed Riviera Vegetable Medley  
Polovorones (powdered sugar tossed almond cookies)  
Fresh Brewed Coffee and Decaffeinated Coffee

#### **TO-GO Dinner-\$18**

Choice 1: Baked Ham and Swiss, Lettuce, Tomato on Sour Dough Rye  
Choice 2: Oven Roasted Turkey, Provolone, Arugula, Sliced Tomato on Multi Grain Bread  
Choice 3: Vegan Wrap on Tomato Tortilla, Portabella, Roasted Red Peppers, Cucumber, Avocado with Whole Grain Mustard  
All to-go boxes include: Great Lakes Potato Chips, Apple, bottle of water, condiments, utensils and napkins.

#### **General Seating Dinner-\$22**

Buffet Dinner. Bok Choy and Romaine Salad with Mandarin Oranges, Black Sesame Seeds, Chili Sesame Oil Vinaigrette, Crispy Fried Noodles on the side  
Stir Fried Ginger Beef with shiitake Mushrooms and Scallions  
Korean Sesame BBQ Chicken  
Fresh Steamed Broccoli with Sesame Seeds  
Steamed White Rice Soy and Garlic Chili Sauce  
Orange Creme Bread Pudding  
Fresh Brewed Coffee and Decaffeinated Coffee