

UPCEA SOUTH 2011

Conference Menu

Sunday, October 16

Riverboat Buffet Lunch 12:15 pm – 1:30 pm

Iceberg Lettuce and Butter Leaf with Fried Green Tomatoes, Sliced Cucumbers and Buttermilk Ranch Dressing-*Dairy Served Separately*
Traditional Cobb Salad with Grilled Chicken, Hard-boiled Eggs, Avocado, Red Onion and Bleu Cheese-*Dairy Served Separately*
Irish Potato Salad
Cheddar Bay Biscuits
Blackened Flounder with Stewed Okra and Tomatoes
Southern Fried Chicken
Brochette of Beef and Vidalia Onion Gravy
Braised Collard Greens with Ham Hocks
Black-eyed Peas

Desserts: Mississippi Mud Pie & Red Velvet Cake
Beverages: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, & Iced Tea

Sunday, October 16

Awards Dinner 6:30 pm – 9:30 pm

Soup: Butternut Squash
Lightly Dusted Pan Seared Mahi Mahi *and*
Free Range Chicken Saltimbocca
Lemon Butter Sauce and Marsala Reduction
Roasted Garlic Smashed Potatoes
Grilled Asparagus and Roasted Roma Tomato
All sauces served in a sauceboat at individual tables
Vegetarian Alternative Available Upon Request: Asian Stir Fry (no dairy)

Dessert:
Chocolate Hazelnut Mousse Torte with Crème Fraiche

Beverages with dinner: BV Century Cellars Chardonnay and Mark West Pinot Noir, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, & Iced Tea
Cash Bar Available with Premium Cocktails, Beer, and wine

Monday, October 17

Southern Hospitality Continental Breakfast

8:00 am – 9:00 am

Sliced Seasonal Fruits and Berries
Assorted Croissants, Muffins, Danish
Peanut Butter*, Fruit Preserves, and Butter
Ham and Cheese Croissants
High-protein yogurt*
Beverages: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Whole and Skim Milk, and Assorted Fruit Juices

Monday, October 17

Destiny Solutions

Sponsored Lunch

11:45 am – 1:00 pm

Soup: Tuscan White Bean
Plated Entrée: Crusted Airline Chicken Breast, Provolone, Mozzarella, Fresh Herbs, Roasted Red Pepper Risotto, and Spicy Tomato Sauce
Vegetarian Alternative Available Upon Request: Pasta Primavera (no dairy)

Dessert:

Key Lime Meringue Tart with Seasonal Berries
Beverages: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, & Iced Tea

Monday, October 17

Market Station Reception

5:30 pm – 6:16 pm

Deluxe Presentation of Imported and Domestic Artisan Cheeses and Dried Fruits
Humus, Mixed Nuts, and Popcorn*
Fresh Fruit, English Crackers, French Breads

Cash Bar Available with Premium Cocktails, Beer, Mark West Pinot Noir and BV Century Cellars Chardonnay
Complimentary Beverages: Ice Water and Soda

Tuesday, October 18

A Southern Sunrise Full Breakfast

8:15 am – 9:15 am

Sliced Seasonal Fruit and Berries
Display of Individual Flavored Yogurts
Selection of Individual Dry Cereals, Whole & Skim Milk
Assorted Croissants, Muffins, Danish
Oatmeal*
High-protein Yogurt*
White and Wheat Toast
Peanut Butter*, Fruit Preserves, and Butter
Scrambled Eggs with Vermont Cheddar
Buttermilk Biscuits and Sausage Gravy
Hickory-smoked Bacon and Sausage Patties
Buttered Grits
Home Fries with Sautéed Peppers and Onions
Beverages: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Whole and Skim Milk, and Assorted Fruit Juices

*Enhancements