

## Your registration includes:

- Monday evening reception (light hors d'oeuvres + full cash bar)
- Tuesday breakfast & lunch in the Exhibit Hall
- · Wednesday lunch
- Water stations can be found throughout the property

Menu selections are subject to substitute. All other meals are on your own. A list of on-property dining options is available on the last page of this document.

Monday, October 13, 2025 | 6-7 p.m. CT (US)

Opening Reception (light hors d'oeuvres & full cash bar)

- Vegetable Platter
  - o ROASTED: Broccoli (GF, VEGAN), Carrots (V, GF)
  - RAW: Celery (GF, VEGAN), Grape Tomatoes (V, GF)
  - GRILLED: Bell Peppers (GF, VEGAN), Cauliflower
  - Green Goddess and Buttermilk Ranch Dressings
- Mini Beef Wellington with Port Wine Reduction
- Toasted Ravioli with Marinara
- Flatbread Station
  - Smoked Chicken and Bacon with BBQ Sauce, Red Onion, Monterey Jack and Cheddar Cheese and Cilantro
  - o Fresh Mozzarella, Roma Tomatoes, and Fresh Basil Pesto (V, CN)
  - Fennel Seed and Garlic Sausage, Roasted Peppers (DF)
  - Parmesan Cheese and Red Pepper Flakes (V, GF)

## Tuesday, October 14, 2025 | 8-9 a.m. CT (US) Breakfast (Exhibit Hall)

- Cage-Free Scrambled Eggs with Fresh Garden Herbs (DF, V, GF)
- Cage-Free Eggs White Scramble with Fresh Garden Herbs (DF, V, GF)
- Hominy Grits (GF)
  - All-Natural Smoked Bacon, Caramelized Onions, Roasted Mushroom, Local Cheddar
- Crispy Smashed Potatoes (DF, VGN, GF)
  - Caramelized Onions, Smoked Paprika, and Chives
- Local Smoked Bacon (DF, GF)
- Freshly Made Chicken Apple Sausage (DF, GF)
- Local and Seasonally Inspired Sliced and Whole Fruit (DF, VGN, GF)
- Chef's Selection of Fresh-Baked Pastries (V)
- Selection of Chilled Fruit Juices (DF, VGN, GF)
- Freshly Brewed Regular and Decaffeinated Coffee (DF, VGN, GF)
- Selection of Hot Tea (DF, VGN, GF)

## Tuesday, October 14, 2025 | 12-1:30 p.m. CT (US) Lunch (Exhibit Hall)

- Cherokee Street Southwest Chipotle Caesar Salad (V, GF)
  - Romaine Lettuce, Chipotle Caesar, Black Beans, Corn, Cherry Tomato, Queso Fresco (on the side), Avocado, Cilantro, Crouton
- Street Corn Salad (V, GF)
- Grilled Chimichurri Flank Steak (DF, GF)
  - Charred Bell Peppers and Onions (DF, GF, VGN)
- Chicken Asado (GF)
  - Marinated Grilled Chicken Thighs seasoned with Citrus and Spices
- Tomato Cilantro Rice (DF, VGN, GF)
- Tortilla Chips (V, GF)
  - Served with Charred Tomato Salsa (VGN), Sour Cream, Guacamole (V), White Queso, Pico de Gallo, Shredded Cabbage, and Tangy Crema
- Soft Flour Tortillas (DF, VGN)
- Apple Empanadas (V)
- Tres Leches (V)
- Iced Tea with Lemon and Sugar

## Wednesday, October 15, 2025 | 12:30-2 p.m. CT (US) Lunch (Deli Buffet)

- Antipasto Salad (GF)
  - Genoa Salami, Mozzarella, Cherry Tomatoes, Roasted Red Peppers, Red Onion, Pepperoncini, Olives, and Artichokes
- Tuscan White Bean Salad with Herb Vinaigrette (DF, GF, VGN)
- Roast Beef Sandwich
  - Local Cheddar Cheese on Whole Grain Roll, Horseradish Aioli, Caramelized Onions, Arugula, Balsamic Glaze
- Smoked Turkey Sandwich
  - Smoked Turkey Breast and Provolone Cheese on Focaccia Bread, Basil Pesto,
     Tomato
- Roasted Veggie Wrap (DF, VGN, GF)
  - Roasted Vegetables, Chickpea Hummus, and Spring Greens on a Spinach Tortilla
- Ham and Gruyere Sandwich
  - Ciabatta, Honey Dijon, Pickled Red Onions, Sliced Tomato
- Pickle Spears (DF, VGN, GF)
- Assorted Chips and Condiments (V)
- Assorted Dessert Bars (V) \*May Contain Nuts
- Iced Tea with Lemon and Sugar

Below is a list of on-property dining options. Please check the App for other restaurants in the downtown area.

- Starbucks
- "Restaurant To Go" (pick up or delivery)
- RED Kitchen (breakfast service)
- Ruth's Chris Steak House (dinner service)
- Brewhouse Historical Sports Bar (lunch/dinner service)
- RED Bar (evening hours)
- Crave After Hours (delivery to room 11:00 p.m. 6:00 a.m. CT-US)





