

CFUnited Lunches

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Ever wonder what you will be eating at a conference? The hotel has come up with a delicious menu and we want to share it with you.

Vegetarian and Kosher options will be delicious as well.

8/11- Pre-Conference Classes - Deli Style

Insalata Caprese with Ripe Summer Tomatoes and Fresh Mozzarella Cheese

Summer Vegetable Cobb Salad

Corn, Cucumbers, Mixed Greens, House-made Ranch Dressing

Premade Sandwiches:

Roasted Turkey Breast with Pesto Mayonnaise on Whole Wheat Potato Rolls

Slow Roasted Beef with Brie Cheese and Horseradish Spread on 3 foot long Ciabatta

Grilled Vegetable and Goat Cheese on Sun Dried Tomato Baguette

Strawberry Shortcake Display

Macerated Strawberries, Short Bread Biscuits, and Whipped Cream

Fresh Baked Rich Fudge Brownies

8/12 - Wednesday, First day of Main event - Mediterranean Style

Gemelli Pasta Salad with Grilled Vegetables, Roasted Pepper and Pesto Vinaigrette

Lansdowne Caesar Salad with Focaccia Croutons and our House made Dressing

Rosemary and Lemon Grilled Chicken Breast,

Grilled Mushrooms and Peppers, Balsamic and Herb Jus

Red Wine Braised Beef Short Ribs, Creamy Ricotta and Herb Polenta,

Citrus and Herb Gremolata

Orecchiette Pasta Baked with Vegetarian Sauce Putanesca and Feta Cheese

Chocolate Espresso Cake with Mocha Buttercream

Classic Tiramisu On the Rocks:

Ladyfingers, Whipped Mascarpone and a Reduction of Coffee and Kahlua

8/13 - Thursday, Second day of Main Event - BBQ Style

Bean and Vegetable Chili,

Fresh Baked Cornbread with Roasted Jalapenos and Cheddar Cheese

Red Bliss Potato Salad

Macaroni Salad

Slow Roasted Chicken Al Diablo, Roasted Tomato and Corn Salsa

Grilled Atlantic Salmon, Tequila Macerated Pineapple and Black Bean Salsa

Smoked Pork Loin, Grilled Peach Chutney, Riesling and Basil Vinaigrette

Baked Mac N Cheese with Grafton Cheddar Cheese

Sliced Watermelon and Fresh Fruit Salad in Honey and Mint

Warm Mixed Berry Cobbler with Streusel Topping

Pound cake Display with Assorted Toppings and Garnishes

8/14 - Friday, Third day of Main Event - Pan Asian Style

Lo Mein Noodle Salad with Napa Cabbage, Crunchy Vegetables,

Crushed Peanut Vinaigrette

Salad of Edamame, Marinated Tofu and Roasted Mushrooms,

on Baby Spinach with a Soy and Sesame Vinaigrette

Lemongrass Marinated Chicken, Toasted Peanuts and Fresh Herbs

Short Smoked Mahi Mahi, Miso Honey Glaze, Crispy Mushrooms and Leeks

Bulgogi Marinated Flank Style, Spicy Marinated Vegetable Pickles

Vegetable Fried Rice with Baby Bok Choy and Sugar Snap Peas

Coconut Rice Pudding

Ginger Infused Creme Brulee

Cinnamon and Orange Flavored Panna Cotta

Fortune Cookies

8/15 - This menu will be added soon. Possibly a Deli style lunch like the pre-conference classes