



## **Educating for Careers 2019 Menu**

### **Sunday, March 3, 2019**

#### *Continental Breakfast:*

House-baked muffins; scones; multi-gran mini croissants with preserves; and sliced seasonal fruit display

#### *Boxed lunch choices:*

Chicken salad  
Roasted turkey wrap  
Black forest ham sandwich

### **Monday, March 4, 2019**

#### *Breakfast Buffet:*

Sliced season fruit; cage-free scrambled eggs with peppers, onions, tomatoes, and scallions; applewood smoked bacon; herb potatoes, buttermilk biscuits & sausage gravy; assorted house-baked pastries.

#### *Plated Lunch:*

Grilled lemon basil chicken; tomato and corn salsa; garlic roasted mashed potatoes; seasonal vegetables; and house salad

Vegan/Vegetarian choice – Shepherd's pie; seasonal vegetables; and mixed greens salad

#### *Evening Reception:*

Includes a variety of stations such as the Asian Noodle Bar, the Famous Potato Bar, the Fiesta Nacho Bar, the Street Taco Bar, and Market Fresh Crudité Vegetables. As well as a no-host bar.

### **Tuesday, March 5, 2019**

#### *Plated Brunch:*

Southwestern frittata of cage-free eggs; spicy chicken sausage; fajita potatoes; and fire-roasted salsa.