

CBCC 2019 Family Conference Menu



	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast	GF = Gluten Free DF = Dairy Free	<u>Continental Breakfast</u> <ul style="list-style-type: none"> Lemon poppyseed muffin Carrot cake muffin GF/DF lemon poppyseed muffin 	<u>Pancakes</u> <ul style="list-style-type: none"> Kielbasa Boiled Eggs Hot Cereal Granola & Yogurt Cinnamon Rolls Sour cream walnut Bundt GF/DF Banana Muffins 	<u>Scrambled Eggs</u> <ul style="list-style-type: none"> Sausage Patties Hash browns Hot Cereal Granola & Yogurt Cinnamon Rolls Orange Craisin Muffins GF/DF Orange Craisin Muffins 	<u>Omelet Bar</u> <ul style="list-style-type: none"> Ham, cheese, & veggie mix Diced Red Hash browns Hot Cereal Granola & Yogurt Cinnamon Rolls Lemon Blueberry Bread GF/DF Lemon Blueberry Bread 	<u>Waffle Bar</u> <ul style="list-style-type: none"> Fresh Strawberries and Blueberries Bacon Granola & Yogurt Cinnamon Rolls Morning Glory Muffins GF/DF Morning Glory Muffins 	<u>French Toast</u> <ul style="list-style-type: none"> Strawberries & whipped topping Sausage Links Boiled Eggs Hot Cereal Granola & Yogurt Cinnamon Rolls Marionberry Scone GF/DF Apple Raisin Muffin 	<u>Scrambled Eggs</u> <ul style="list-style-type: none"> Bacon Shredded Hash browns Hot Cereal Granola & Yogurt Cinnamon Rolls Pumpkin Bread GF/DF Pumpkin Bread
Lunch	Welcome Treats	<u>Special Brunch Buffet</u> <ul style="list-style-type: none"> Craved Ham Egg Frittata French Toast Sticks Hash browns Bacon Wrapped Dates Watermelon Feta Black Pepper Salad Greek Romaine Salad 	<u>Coach House BBQ: Grilled Hamburgers & Hot Dogs</u> \$6.00	<u>Coach House BBQ: Grilled Chicken Sandwich</u> \$6.00	<u>Coach House: Pizza Special</u> \$6.00	<u>Coach House BBQ: Grilled Hamburgers & Hot Dogs</u> \$6.00	<u>Coach House: Pizza Special</u> \$6.00	Travel Safe! See you next year.
Dinner	<u>Turmeric Chicken</u> <ul style="list-style-type: none"> Coconut Rice Cauliflower & Broccoli Orange Basil Relish Spinach salad Pound Cake w/ strawberries GF Pound Cake <p>Kids: Chicken Drumsticks, Rice, Cauliflower/Broccoli</p>	<u>Taco Bar Buffet</u> <ul style="list-style-type: none"> Seasoned Ground Beef & Chicken Choice of Hard or Soft Shells Fresh Toppings Refried Beans Spanish-style Rice Homemade Corn Tortilla Chips & Salsa Cinnamon Sugar Churros GF Snickerdoodle Cookie 	<u>Pork Tenderloin with Caramelized Onions & Red Wine Gastrique</u> <ul style="list-style-type: none"> Creamy Polenta Roasted Carrots and Parsnips Romaine Feta Walnut Salad Pineapple upside down cake GF Pineapple upside down cake <p>Kids: Cheese Quesadilla</p>	<u>Adult Dinner</u> <ul style="list-style-type: none"> Top Sirloin Steak Mashed Yukon Potatoes Asparagus Asian Nappa Slaw Key Lime Tarts GF Key Lime Tarts <p><u>Kids Dinner</u></p> <ul style="list-style-type: none"> Hamburgers Hot Dogs Chicken Nuggets Ice Cream Sandwich GF Choc Chip Cookies 	<u>Salmon BBQ Buffet</u> <ul style="list-style-type: none"> Grilled Salmon Lemon Pepper Chicken Thighs Bistro Style Wild Rice Blend Fresh Grilled Corn Romaine Garden Salad Veggie Tray Fresh Fruit Homemade Dinner Rolls Berry Cobbler w/ Whipped Topping GF Berry Dessert 	<u>Pasta Bar Buffet</u> <ul style="list-style-type: none"> Linguini Noodles Alfredo, Bolognese & Marinara Sauces Italian Seasoned Chicken Cold Pesto Tortellini Salad Roasted Diced Veggies Caesar Salad Rosemary Focaccia Russian Cremes GF Russian Cremes 	<u>Beef Medallions Buffet</u> <ul style="list-style-type: none"> Medallions of Beef Au Jus, Bacon & Blue cheese crumble Fingerling Potatoes Romaine Garden Salad Ciabatta Bread Black Forest Cake GF Chocolate Cake <p>Kids: Drumsticks</p>	