

Claggett Center - Sample Summer Conference Menu

The following menus are subject to change without notice.

Breakfast

The summer oatmeal bar features traditional oats, chia seeds, and dried apricots.

Daily breakfast items include yogurt, cottage cheese, granola, assorted cereals, and fresh cut fruit.

Zucchini, Tomato Frittata	Scrambled Eggs	Breakfast Stuffed Peppers	Caprese Benedict	Scrambled Eggs
Potatoes O'Brien	Hash Browns	Buttermilk Waffles	Pork Bacon	Peach French Toast
Pork Bacon	Pork Bacon	Pork Sausage Patties	Turkey Bacon	Pork Sausage Links
Turkey Bacon	Turkey Bacon	Turkey Sausage Patties	Oatmeal Bar	Turkey Sausage Links
Southern Style Grits	Oatmeal Bar	Southern Style Grits	Berry Bar	Oatmeal Bar
Biscuits with Butter & Jelly	Berry Bar			Berry Bar

Lunch

Daily salad bar options include mixed greens, assorted fresh vegetables, and at least one vegetarian protein source, including seasonal homemade salad dressings.

Alternative menu items for special diets are provided when requested by guests in advance. Examples of some special diet options are noted here in parenthesis.

A light dessert of watermelon, cookies, brownies, or bars are served daily.

Eggplant, Mozzarella Sandwich	BBQ Pulled Pork Sandwich	Heirloom Tomato, Broccoli, Feta	Burgers, Hot Dogs	Mango BBQ Fish Taco
w/ Spicy Tomato, Basil Pesto	(BBQ Tempeh Sandwich)	Flatbread Pizza	(Veggie Burgers)	Jicama Slaw
Roasted Potatoes, Lemon Oil	Vegetarian Baked White Beans	House Herb Fries	Traditional accoutrement	Basmati Rice and Red Beans
Green Beans	Corn, Ricotta	Roasted Vegetables, Balsamic	Baked Beans	Smoky BBQ Corn
Tomato Cucumber Salad	Peas	Steamed Broccoli	Claggett BBQ Kettle Chips	Spanish Caesar Salad
	Claggett Slaw	Chickpea Salad	Kohlrabi Potato Salad	
Croque Monsieur	Marinated Grilled Chicken Breast	Summer Minestrone	Summer Pasta and Vegetables, Goats Cheese	Lemon Garlic Chicken, Vegetables
House Pomme Frites	Warm Brioche Roll	Chicken, Mandarin Orange Salad	Broccolini	Basmati
Asparagus	Green Beans, Garlic	Lemony Tuna Salad	Roasted Yellow Squash	Green Beans
Peas, Onions	Roasted Baby Carrots	Croissants	Garlic Bread	Kernel Corn
		Snap Peas		
		Kettle Chips		

Dinner

Daily salad bar options include mixed greens, assorted fresh vegetables, and at least one vegetarian protein source, including seasonal homemade salad dressings.

Alternative menu items for special diets are provided when requested by guests in advance. Examples of some special diet options are noted here in parenthesis.

Assorted desserts are served daily.

Seafood, Sausage Gumbo	Garden Vegetable Lasagna	Grilled Mojo Pork	Chicken Tikka, Mango Chutney	Fried Chicken
(Vegetable Gumbo)	Braised Tuscan Kale	Garlic Mashed Potatoes	(Tofu Tikka)	Parsley New Potatoes
Cajun Yucca	Roasted Asparagus	Braised Collards	Curried Chick Peas	Edamame Succotash
Southern Fried Okra	Cobb Salad	Baked Zucchini	Steamed Cauliflower	Sauteed Swiss Chard
Roasted Brussels Sprouts, Mushrooms	Garlic Toast		Steamed Spinach	Warm Rolls
Warm Rolls			Naan	
Sweet BBQ Ribs	Coffee Rubbed Salmon	Summer Steak, Mushroom Kabobs	Mediterranean Style Fried Haddock	Grilled Vegetable Napoleon, Spicy Tomato
Macaroni, Cheese	Orange Salsa	(Portobello Mushroom Kabobs)	Couscous	Israeli Couscous, Roasted Radish, Fennel
Okra	Fingerling Potatoes	Rice Pilaf	Broccoli Rabe	Steamed Cauliflower
Stewed Tomato	Sauteed Spinach	Roasted Asparagus, Lemon	Tomato, Artichoke Saute	Cilantro Salad with Olives & Avocado
Warm Rolls	Roasted Vegetables	Peas, Carrots	Whole Grain Rolls	Warm Pita
	Salted Cucumber Salad	Iceberg, Blue Cheese Salad		
		House Made Rolls		