## Claggett Center - Winter Conference Menu

The following menus are subject to change without notice.

## Breakfast

The daily oatmeal bar features traditional oats, chia seeds, and dried cranberries and apricots. Daily breakfast items include yogurt, cottage cheese, granola, assorted cereals, and fresh cut fruit.

Ham & Cheese Frittata	Scrambled Eggs	Winter Breakfast Casserole	Biscuits & Gravy	Mini Crustless Vegetable Quiche
Lyonnaise Potatoes	Hash Brown Patties	Assorted Danish	Scrambled Eggs	Shredded Potato
Pork Bacon	Pork Sausage Links	Pork Sausage Patties	Pork Bacon	Pork Bacon
Turkey Bacon	Turkey Sausage Links	Turkey Sausage Patties	Turkey Bacon	Turkey Bacon
Biscuits with Butter & Jelly			Biscuits with Butter & Jelly	Cinnamon Rolls with Icing

## 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.

			Chicken and	
Black Bean soup	Veggie Chili Bar	Cheesy Taco Casserole	Dumplings	Chicken Fried Rice
with sour cream, diced		(Tempeh, Mushrooms, Pinto		
tomatoes, cilantro, cheese	Steamed broccoli	Beans)	Steamed Green Beans	Vegetable Fried Rice
	Kale, Carrot, Red			
	Cabbage Salad with		Roasted Beet, Goats	
Papas Asadas	Maple Vinegarette	Sauteed Onions & Peppers	Cheese Salad	Sesame Mushroom Soup
Winter Kale, Farro Salad		Spanish Rice		Winter Asian Kale Salad
		Lettuce, Tomato, Cheese		
		Sour Cream, Salsa & Guacamole		
BBQ Chicken Sandwich	Seafood Chowder	Meatball Subs	Caprese Chicken Pasta	Hearty Tomato Soup
			Roasted Green Beans,	
Sweet Potato Fries	Croissant Bar	Potato Wedges	Lemon	Gouda Grilled Cheese
Kale, Carrot Coleslaw	Chix Salad & Tuna Salad	Mixed Vegetables	Traditional Caesar Salad	Quinoa Salad
Black Bean Burgers	Roasted Root Vegetables	Apple Waldorf Salad	Garlic Bread	House Made Chips
Vegetarian Baked Beans	House Made 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.

Rock Fish, Cod or Haddock w/ lemon sauce dill	Chicken Strogonaff	Pork Chops, With Fennel	Braised Corned Beef	Balsamic Roasted Chicken
nn.	D 11.0	Roasted Squash, Quinoa, Pecan	D 1 D	2.01
Basmati Rice	Brussell Sprouts	Salad	Parsley Potatoes	3 Cheese Mac
Asoaragus	Roasted Root Medley	Steamed Spinach	Braised red Cabbage	Brussels Sprouts
Thyme Roasted Carrots	Parker House Roll	Roasted Garlic Sweet Potatoes	(Vegan Apple Sausage)	Balsamic Tempeh
Shaved Brussels Sprouts			Cucumber, Dill, Sour	
Salad		Baguette	Cream Salad	Caesar Salad
Rolls				Garlic Bread
Three Mushroom and	Red Wine Braised Pork		Beef Stew Northern	
Three Mushroom and Beef Orzo	Red Wine Braised Pork Loin / Musrooms	Ricotta & Sage Gnocchi	Beef Stew Northern Italian	Jambalya
z mi ee nizuom com una	reed with Distribution	Ricotta & Sage Gnocchi	Deer oten 1 torthern	Jambalya
z mi ee nizuom com una	Loin / Musrooms	Ricotta & Sage Gnocchi Sliced Marinated Chicken	Italian	Jambalya Swiss Chard/ or Collards
Beef Orzo	Loin / Musrooms	Ü	Italian Red Skin Mashed	,
Beef Orzo	Loin / Musrooms	Ü	Italian Red Skin Mashed	Swiss Chard/ or Collards
Beef Orzo  Balsamic Roasted Vegetables	Loin / Musrooms  Winter Kale, Farro Salad	Sliced Marinated Chicken	Italian Red Skin Mashed Potatoes White Beans & Spinach	Swiss Chard/ or Collards Cheesy Bacon Polenta
Beef Orzo  Balsamic Roasted Vegetables	Loin / Musrooms  Winter Kale, Farro Salad	Sliced Marinated Chicken	Italian Red Skin Mashed Potatoes	Swiss Chard/ or Collards Cheesy Bacon Polenta
Beef Orzo  Balsamic Roasted Vegetables  Honey Ginger Turnips	Loin / Musrooms  Winter Kale, Farro Salad Salsify	Sliced Marinated Chicken French Green Beans	Italian Red Skin Mashed Potatoes White Beans & Spinach Composed Arugala, Red	Swiss Chard/ or Collards Cheesy Bacon Polenta Cake
Beef Orzo  Balsamic Roasted Vegetables  Honey Ginger Turnips	Loin / Musrooms  Winter Kale, Farro Salad Salsify	Sliced Marinated Chicken French Green Beans Ciabatta Toast	Italian Red Skin Mashed Potatoes White Beans & Spinach Composed Arugala, Red	Swiss Chard/ or Collards Cheesy Bacon Polenta Cake