



Conference Menus

To help you plan ahead, review the following menus.
If you have any food-related allergies or concerns please contact Lisa Lake
at lisa.lake@ces.uwex.edu

Monday, May 4, 2009

Pre-Conference Luncheon

12:00 p.m. – 2:15 p.m. Regency A

Service Style: Plated sit-down

Caesar Salad with Crisp Romaine Lettuce Leaves and Garlic Croutons, Spice Rubbed Chicken Breast served on a Bed of Saffron Rice, Chef's Choice of Vegetable, New York Style Cheesecake, Coffee and Tea

Vegetarian Selection: Chef's choice

Beverage Break

2:00 p.m. – 4:00 p.m. Main Atrium

Coffee, tea, sodas, and bottled water

Evening Out Reception

5:15 -8:00 p.m. Harley-Davidson Museum

Classic Caesar Salad – Crisp romaine lettuce with herbed croutons, shredded parmesan cheese and creamy Caesar dressing; Spinach Salad – spinach with green apples, sweet pecans, goat cheese and red onions served with raspberry vinaigrette; Sliders – Miniature version of our cheddar burgers and buffalo chicken sandwiches; Miniature Grilled Cheese - Served with creamy tomato soup shooters; Elbow Macaroni and Three Cheeses - Oven-baked macaroni with sharp cheddar, jack and pecorino cheeses topped off with Wisconsin bratwurst slices or grilled chicken; Cash Bar.

Tuesday, May 5, 2009

Pre-Conference Breakfast with Speaker

7:00 a.m. – 8:30 a.m., Regency A

Service Style: Plated Sit Down

Freshly Scrambled Eggs with Smoked Bacon, served with Signature Breakfast Potatoes, Assorted Mini Muffins, Coffee and Tea

Beverage Break

9:30 a.m. -- 11:30 a.m. Main Atrium

Coffee, tea, sodas, and bottled water

Conference Luncheon with Keynote Speaker

12:00 p.m. – 2:15 p.m., Regency AB

Service Style: Plated Sit Down

Iceberg Lettuce, Tomato Wedge, Julienne Carrots and Cucumber, Balsamic Vinaigrette Dressing, Creamy Orecchiette Pasta with Grilled Chicken Breast, Pesto & Fresh Tomatoes, Chef's Choice of Vegetable, Classic Carrot Cake, Coffee and Tea. Vegetarian Selection: Chef's choice

Beverage Break

2:15 p.m. – 4:15 p.m., Main Atrium

Coffee, tea, sodas, and bottled water

Evening Out Reception

5:45 – 8:00 p.m. Discovery World at Pier Wisconsin

Crispy Pizza with Bacon, Gruyere Cheese, Onions and Crème Fraiche; Chinese Chicken Salad; Puff Pastry with Goat Cheese topped with Olivada Sauce; London broil marinated and roasted with peppercorn sauce; Wild Mushroom Duxelle in a crispy spring roll and ginger remoulade; Bruchetta with tomato, buffalo mozzarella and basil on toasted cibatta bread; Ham and Cheese with cornichon pickles; Risotto Fritter with cheese and basil puree; Smoked salmon spread with lemon and chives; Assorted sliced fruit and vegetable crudités with homemade dips and salsas; Cash Bar.

Wednesday, May 6, 2009

Breakfast with Speaker - Sponsored by National 4-H Council

8:00 a.m. – 9:30 a.m., Regency AB

Service Style: Plated Sit Down

Fresh Melon and Cured Ham served with Spinach and Swiss Cheese Quiche
Assorted Sliced Breakfast Breads, Coffee and Tea

Beverage Break

9:30 a.m. – 11:00 a.m. Main Atrium

Coffee, tea, sodas, and bottled water

Poster Session and Boxed Lunch

11:00 a.m.-12:30 p.m. Main Atrium

Country Ham with Imported Swiss on a Kaiser Roll, Double Turkey with Muenster Cheese on Focaccia Bread, Vegetarian; Avocado Slice, Lettuce, Sprouts, Peppers and Onion on Focaccia Bread. *All Sandwiches are prepared with lettuce, tomato and served with condiments*, Assorted Potato Chips, Whole Fresh Fruit, Jumbo Chocolate Chip Cookie, Soft Drink

Refreshment Break – Featuring Local Foods

1:30 p.m. – 2:00 p.m. Regency AB

Serving locally produced and sourced Wisconsin products

Wisconsin Cheese and Sausage Brochette, Cranberry Chocolate Bark, Whole Apples and Pears, Sodas and bottled water

Thursday, May 7, 2009

Beverage Break

7:15 a.m. – 8:00 a.m. Main Atrium

Coffee and tea

Brunch with Speaker

9:15 a.m. – 11:30 a.m. Regency AB

Service Style: Plated Sit Down

Grilled Bratwurst, Potato Pancake, Scrambled Eggs with Cheese, Roasted Tomato and Asparagus, and mini muffins, Coffee and Tea