



Michigan Annual Conference 2023 Menus

Thursday, June 1

Optional Lunch Buffet - \$20

Mexican Buffet Serve Time: 12:00 PM to 1:00 PM

Southwestern Salad with Romaine Tomato, Roasted Corn, Avocado, Cheddar Cheese, Tortilla Strips, Chipotle Lime Vinaigrette Dressing

Mexican Street Corn Salad with Cotija Cheese, Mexican Slaw with Lime

Cilantro Smoked Cheddar Corn Bread

Marinated Chicken and Beef Flank Strips Sautéed Peppers, Onions, Guacamole, Diced Tomatoes, Cheddar, Sour Cream, Pico de Gallo

Warm Flour Tortillas Authentic

Mexican Rice

Mexican Flan

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, iced water

Optional Dinner Hamburger Buffet - \$23

Burger Buffet – Serve Time 5:30 – 7 PM

Charbroiled Black Angus Burgers, Seared Veggie Burgers (GF) Gluten Free and Regular Burger Buns

Leaf Lettuce, Slice Tomato, Red Onions, Mayonnaise, Yellow Mustard, Ketchup and Sweet Relish Sliced

Cheese: American, Swiss or Provolone

Roasted Vegetable Pasta Salad, House Made Creamy Coleslaw

Selection of Cookies and Brownies

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, iced water

Friday, June 2:

General Seating Breakfast Buffet - \$16

Breakfast Buffet – Serve Time 6:30 – 8 AM

Fresh Scrambled Eggs with sides of Cheddar Cheese and Salsa

French Toast with Warm Syrup

Oatmeal with Brown Sugar and Cream

Apple Wood Smoked Bacon

Fresh Fruit Compote

Fresh Brewed Coffee and Decaffeinated Coffee 100% Orange Juice

General Seating Buffet & Memorial Lunch - \$20

Chicken and Rice Soup (GF) Vegetable Barley Soup (Vegan)

Slow Roasted Honey Ham with Swiss Cheese on Marble Rye

Fresh Turkey Breast with Cheddar Cheese and Multi Grain

All Sandwiches come with Leaf Lettuce, Sliced Tomato and Red Onion On the Side: Mayonnaise, Miracle Whip, and Mustard

Blondie and Traditional Brownies

Fresh Brewed Coffee and Decaffeinated Coffee

Friday, June 2, Continued:

General Seating Buffet Dinner - \$26

Fresh Field Green Mix with your choice of toppings: Julienne Carrots, Beefsteak Tomato Wedges, Sliced Cucumbers, Sliced Mushrooms, Herb Croutons, Shredded Cheddar Cheese, Dried Cherries, Sunflower Seeds with Traverse City Tart Cherry Vinaigrette and Creamy Buttermilk Ranch Dressing
Dinner Rolls
Pulled Pork for Sandwiches with Cole Slaw and Buns
Bone-in BBQ Chicken
Cowboy Baked Beans
Steamed Broccoli Crowns with Julienne Organic Carrots
Slice of Local Cherry or Blueberry Pie with Fresh Vanilla Whipped Cream on the side
Fresh Brewed Coffee and Decaffeinated Coffee

Saturday, June 3:

General Seating Breakfast - \$16

Breakfast Pastries
Scrambled Eggs with sides of Sharp Cheddar
Fried Breakfast Potatoes
Peppered Sausage Links
Fresh Fruit Compote
Creamy Quaker Oatmeal with Brown Sugar
100% Orange Juice Fresh Brewed Coffee and Decaffeinated Coffee

General Seating Lunch - \$20

Caesar Salad: Fresh Cut Romaine Lettuce, Grated Parmesan Cheese, Herb Croutons, Grape Tomatoes, Sliced Cucumbers with Traditional Creamy Caesar Dressing and Herb Italian Vinaigrette
Cheesy Beef Lasagna with Marinara Roasted Vegetable Lasagna
Warm Garlic Bread Sticks
Steamed Vegetable Medley
Cannoli
Fresh Brewed Coffee and Decaffeinated Coffee

General Seating Buffet Dinner - \$26

Fresh Cut Lettuce Mix with your Choice of Toppings: Julienne Vegetables, Tomato Wedges, Sliced Cucumbers, Sliced Mushrooms, Herb Croutons, Shredded Swiss Cheese, Dried Apples with Apple Honey Vinaigrette and Creamy Buttermilk Ranch Dressing
Dinner Rolls
Herb Marinade Slow Roasted Pork Loin Sliced with Charred Scallions
Herb Jus Grilled Salmon with Lemon Caper Sauce
Herb Roasted Redskin Potato Bites
Steamed Green Beans with Toasted Almonds
Chocolate Layer Cake
Fresh Brewed Coffee and Decaffeinated Coffee

Sunday, June 4:

General Seating Buffet Breakfast \$16

Assorted Bagels with Cream Cheese
Scrambled Eggs with Sides of Sharp Cheddar and Salsa
Peppered Sausage Links
Fresh Fruit Compote Creamy Quaker Oatmeal with Brown Sugar
100% Orange Juice Fresh Brewed Coffee and Decaffeinated Coffee

General Seating Buffet Lunch - \$20

Fresh Cut Romaine, Roasted Corn and Black Beans Salsa, Tomato Wedges, Julienne Peppers, Red Onions, Orange Segments, Kalamata Olives and Feta Cheese Crumbles Dressings: Creamy Buttermilk Ranch, White Balsamic and Fresh Cilantro Vinaigrette
Charbroiled Flank Steak Fajita
Southwest Baked Chicken Breast
Southwest Seasoned Rice Pilaf
Steamed Riviera Vegetable Medley
Polovorones (powdered sugar tossed almond cookies)
Fresh Brewed Coffee and Decaffeinated Coffee

TO-GO Dinner \$20

Baked Ham and Swiss, Lettuce, Tomato on Sour Dough Rye
Oven Roasted Turkey, Provolone, Arugula, Sliced Tomato on Multi Grain Bread
Vegan Wrap on Tomato Tortilla, Portabella, Roasted Red Peppers, Cucumber, Avocado with Whole Grain Mustard
All to-go boxes include: Great Lakes Potato Chips, Apple, condiments, utensils and water bottle

General Seating Dinner - \$26

Bok Choy and Romaine Salad with Mandarin Oranges, Black Sesame Seeds, Chili Sesame Oil Vinaigrette,
Crispy Fried Noodles on the side
Stir Fried Ginger Beef with shiitake Mushrooms and Scallions
Korean Sesame BBQ Chicken
Fresh Steamed Broccoli with Sesame Seeds
Steamed White Rice
Soy and Garlic Chili Sauce
Orange Creme Bread Pudding
Fresh Brewed Coffee and Decaffeinated Coffee