

# Monday, September 16, 2024

Welcome Event 6:00 PM- 8:00 PM

# SALAD STATION Southwest Cobb

Chopped Romaine, Roasted Corn, Cherry Tomatoes, Hard Boiled Eggs, Red Onion, Green Chili, Queso Fresco, Lemon Garlic Crouton, Avocado Ranch

### NACHO BAR STATION

Shredded Chicken Tinga Tortilla Chips, Salsa Fresca, Salsa Verde, Guacamole, Sour Cream, Pico de Gallo Jalapeños, Scallions, Sliced Black Olives, Warm Queso

### **QUESADILLA STATION**

Chipotle Grilled Chicken Thigh, Queso Chihuahua, Grilled Scallions Quesa Biria - Red Chili Braised Beef, Queso Chihuahua, Cilantro Roasted Green Chile and Caramelized Onion, Queso Chihuahua, Grilled Scallions

### **DESSERT STATION**

Empanadas (Contains Gluten and Dairy) Tres leches (Contains Gluten and Dairy

# Tuesday, September 17, 2024

### Regional Business Meetings & Awards Luncheon 12:30 PM – 2:30 PM

#### SOUTHWEST SALAD

Baby Greens, Jicama, Radish, Roasted Corn, Black Beans, Queso Fresco, Grape Tomatoes, Blue and Red Corn Tortilla Strips with Cilantro Lime Vinaigrette

### ACHIOTE SEARED CHICKEN BREAST

Spanish Red Rice, Calabacita Squash, Poblano Cream Sauce, Heirloom Pico De Gallo

# Wednesday, September 18, 2024

# Program Leader Breakfast Only 8:00 AM

### STARR PASS BREAKFAST

Fresh Seasonal Fruit Assorted Chobani Fruit Yogurts House-Made Granola Steel Cut Oatmeal with Raisins, Cranberries, Brown Sugar, and Candied Pecan Toppings

Lemon Cheese Danishes, Seasonal Muffins Assorted Bagels with Regular, Honey Walnut, and Berry Cream Cheese Spreads

### **GREEN CHILI FRITTATA**

Fire Roasted Green Chili, Roasted Tomatoes, Caramelized Onions, Queso Fresco, Pico de Gallo

### Pork Sausage links

Sonoran Breakfast Potatoes (Roasted Fingerlings, Grilled Peppers, Caramelized Onions, Herbs, Garlic, Paprika)

Orange, Cranberry and Apple Juices
Fairtrade Coffee, Tea, Decaffeinated Coffees and Tea

# Wednesday, September 18, 2024

### Exhibit Hall Boxed Lunch 12:00 PM – 1:00 PM

### **Boxed Lunch (choose 1)**

Lunch is served with Vegetable Orzo Pasts, an Apple, Kettle Cooked Potato Chips and a Chocolate Chip Cookie and a bottle of water

Vegetable Sandwich - Grilled Eggplant, Sliced Zucchini, Onions, Mozzarella Cheese, Arugula, Hummus on Multi Grain Bread

Chicken Wrap - Grilled Chicken, Mixed Greens, Black Beans, Roasted Corn, Sliced Peppers, Chipotle Spread in a Whole Wheat Flour Tortilla

Roasted Turkey Sandwich - Sliced Turkey, Green Chiles, Onions, Havarti Cheese, Iceberg Lettuce on Sourdough Bread

Ham Sandwich - Sliced Ham Swiss Cheese, Slice Tomato, Green Leaf, Pesto Aioli on Ciabatta

# Wednesday, September 18, 2024

Program Leaders & National Board Lunch 12:15 PM – 1:30 PM

**SAME AS ABOVE** 

### Thursday, September 19, 2024

Closing Awards Banquet 6:00 PM – 8:00 PM

SONORAN CAESAR SALAD

Crisp Romaine, Lemon Herb Focaccia Crouton, Cotija Cheese, Chipotle and Roasted Garlic Caesar Dressing

**GUAJILLO BRAISED SHORT RIB** 

Caramelized Onion and Herb Mashed Potatoes, Roasted Asparagus, Chili Infused Baby Carrots Blistered Cherry Tomatoes, Pan Jus

# DESSERT Arizona Citrus Tart, Toasted Meringue and Blood Orange Sauce (Contains Gluten and Dairy)