

Gluten Free ☉ Vegan ☒ Vegetarian ☑



RECEPTION

LOLA'S COCKTAIL PARTY

No host bar available

APPETIZERS

Caprese Skewers ☉☑
fresh mozzarella, basil, tomato, balsamic drizzle

Curried Crab Salad in Cucumber Cups ☉

Endive Leaves ☉☑
blue cheese mousse and roasted walnuts

Smoked Salmon Crostini
smoked salmon cream cheese, lemon zest, dill sprig

Stuffed Peppadews ☉☑
sweet piquante peppers stuffed with goat cheese and Marcona almonds

DISPLAY

Charcuterie
pâté, ham, salami, prosciutto, cornichons, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

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MORNING

EYE OPENER CONTINENTAL

Greek Honey Yogurts ☉☑

Breakfast Breads & Pastries ☑

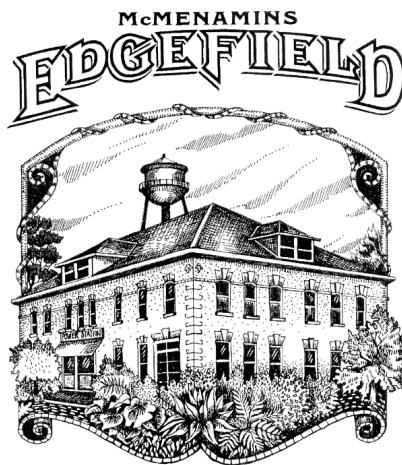
Whole Fresh Fruit ☉✱☑

Hard-Cooked Eggs ☉☑

McMenamins Own Freshly Brewed Coffee ☉✱☑
and a selection of The Tao of Tea

Bottled Orange Juice ☉✱☑

ANPD NW Fall Conference Menu Offerings



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AFTERNOON

ELECTRIC LUNCH

Garlic Bread ☑

Pesto Primavera Minestrone ☉☑

New England-Style Clam Chowder

Grilled Chicken ☉ **SALADS**

Aztec ☑
romaine, corn and black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing

Brewer's ☑
blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

Six Arms Goddess ✱☑
romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

Chocolate Chip Cookies ☑

McMenamins Own Freshly Brewed Coffee ☉✱☑
and a selection of The Tao of Tea