

Tentative Menu

Wednesday, August 21, 2019 Pre-Conference Breakfast Buffet

Omni Express Breakfast

Florida orchard fresh orange juice
Orchard fruits – Apples, pears, oranges
Greek yogurt – Honey, Strawberry
Bakeshop fruit and cheese Danish, flaky croissants
Assortment of scratch bakery muffins
Sweet butter, crafted fruit marmalades and jam
Freshly brewed coffees and gourmet teas

Wednesday, August 21, 2019 Pre-Conference Lunch

Airline Chicken Breast Lunch

ChampionsGate Salad-Farm Lettuce Greens, Tomato., Bermuda Onion, Egg, Cucumber, Sherry Herb
Vinaigrette
Herb Crusted Airline Chicken Breast
Tuscan Kale and Potato Hash and Oven roasted tomato, broccoli rabe, foraged mushroom ragout
Iced Tea with Lemon, Coffee, hot teas and Artisan rolls

Wednesday, August 21, 2019 Pre-Conference PM Break

Chocolate Truffle Torte

Crudit 
Mixed Nuts
Iced Tea and Infused Water

Thursday, August 22, 2019 Opening Lunch – Plated

Free Range Airline Chicken

Florida Spinach Salad – Spinach, palm hearts, orange, radish, sesame vinaigrette
Roasted garlic mashed potatoes, Brussel sprouts, organic carrots, natural rosemary chicken jus
Iced Tea with Lemon, Coffee, hot teas and Artisan rolls

Thursday, August 22, 2019 PM Break

Key Lime Pie

with Raspberry ginger sauce, vanilla bean whip, white chocolate

Mixed Nuts

Iced Tea, Lemonade, Infused water

Thursday, August 22, 2019 Evening Reception

Mini burger bites – bacon, cheddar and special sauce

Mini corn dogs – mustard/ketchup

Wedge Salad Station

Pretzels bits with cheese “Wiz” sauce, Cracker Jack, Freshly popped popcorn

Ice cream sundae bar – Chocolate, vanilla ice cream, chocolate sauce, caramel sauce, whipped cream, rainbow sprinkles and cherries

Iced tea, lemonade, infused water

Friday, August 23, 2019 Breakfast – Buffet

Rise and Shine Breakfast

Florida Orange Juice

Market fresh seasonal fruit and berry display

Build Your Own Parfait Station to include: House made flax seed and chia nut granola, vanilla bean yogurt, seasonal berries

Breakfast cast iron skillet frittatas with farm fresh eggs, spinach, zucchini, yellow squash, onions, peppers, cheddar cheese

Applewood smoked bacon and Turkey Sausage

Red Bliss O’Brien Potatoes

Freshly brewed coffee and gourmet teas

Friday, August 23, 2019 Lunch – Buffet

Omni Gourmet Deli Buffet

Mixed Seasonal Greens – Carrots, grape tomatoes, croutons, English cucumbers, broccoli, creamy ranch dressing and red wine herb vinaigrette

Roasted Sweet Potato Salad – Toasted pecans, egg, green onion, celery, parsley, bourbon mustard mayo

Sandwich Wraps

Oven Roasted Turkey, Applewood smoked bacon, cheddar, tomato, arugula, tomato pesto mayo, herb focaccia

Chicken Mango Salad, Tomato, cucumber, avocado, lettuce cups, toasted almonds
Roast Beef with Cheddar, caramelized onion, watercress, horseradish, yellow tomato, asiago Kaiser
Health Grains Wrap, brown rice, quinoa, tomato, garbanzo beans, cucumber, edamame, feta, basil-
pinenut dressing, spinach tortilla
Miss Vickie's Kettle Chips
Iced tea and country style lemonade, freshly brewed coffee and gourmet tea

Friday, August 23, 2019 PM Break

Oatmeal Raisin/Chocolate Chip Cookies
New York Style Cheesecake
Mixed Nuts
Iced Tea, Lemonade, Infused Water

Saturday, August 24, 2019

The Traveler Breakfast – Buffet

Florida Orange Juice
Floribbean Fruit Salad-Mango, papaya, grapes, pineapple, strawberry, passion fruit syrup, garden mint
Acai Berry Smoothies
Buttermilk Pancakes with Maple Syrup
Mascarpone and chive scrambled Lake Meadow farm eggs
Herb and red wine vinegar hanger steak, black truffle hollandaise sauce
Hand-carved applewood smoked and cured pork belly, apple-pepper jam
Crispy Yukon potato hash
All butter croissant, scratch muffins, Danish, baguettes
Freshly brewed coffee and gourmet tea