

# 2024 Executive Summit - Event Menus

## Welcome Reception – Wednesday, October 16 | 6:00 – 8:00 PM

### Artisan Cheese & Charcuterie Board

Serve Time: 6:00 PM to 7:30 PM

Artisan Cured Sliced Meats and Local Cheeses, Grilled Seasonal Vegetables, Marinated Mushrooms, Mediterranean Mixed Olives, Pesto Marinated Mozzarella, Sun Dried Tomatoes, Blistered Cherry Tomatoes, Cumin Roasted Heirloom Carrots

Baked Grissini, Herb Focaccia, Lavosh Crackers  
California Olive Oil and Balsamic Vinegar  
Ricotta Spinach Dip, Roasted Eggplant Tahini Dip

### Slider Station

Serve Time: 6:00 PM to 7:30 PM

Barbeque Pulled Pork Slider, Tobacco Onions, Pickle Coleslaw

Philly Cheesesteak Slider, Shave New York Strip Loin,  
Caramelized Peppers, Onions, Provolone Cheese

Salmon Slider, Lettuce, Tomato, Lemon Dill Aioli

House-Made Sea Salt Kennebec Chips

### The French Pastry Shop

Serve Time: 6:30 PM to 8:00 PM

Assorted French Pastries: Opera Cakes, French Macarons, Tartlets

### Craft Salad Station

Serve Time: 6:00 PM to 7:30 PM

Antipasto Salad, Bocconcini, Italian Salami, Olive Tapenade (DF)  
Classic Caesar Salad, Herb Croutons, Roasted Tomatoes,  
Parmesan Cheese, Caesar Dressing (GF, Croutons on the Side)

Romesco Pasta Salad, Gemelli Pasta, Roasted Peppers,  
Cauliflower, Chickpeas, Baby Kale (VE, DF)

### Street Food Skewers

Turmeric Coconut Chicken, Cilantro Jalapeno Pesto (DF)  
Soy Caramel Marinade Pork Satay, Orange Sauce (DF)  
Garlic Oregano Marinade Beef, Tzatziki (GF)  
Warm Naan Bread

### Macaroni and Cheese Station

Serve Time: 6:00 PM to 7:30 PM

Barbeque Pork Belly, Smoked Gouda, Pickled Onions, Jalapenos,  
Cornbread Crumble

Roasted Mushroom Macaroni, Fontina Cheese, White Cheddar  
Cheese, Spinach Pesto, Parmesan Crumble (V)

## Breakfast – Thursday, October 17 | 8:00 AM – 9:00 AM

### Silver Strand Sunrise

Serve Time: 8:00 AM to 9:00 AM

Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fruits and Berries (GF, VE)

Selection of Fresh Baked Breakfast Pastries: Muffins, Croissants,  
Danish, Butter, Preserves, Honey

Acai Yogurt, House-Made Granola, Parfait, Mint Marinated Berries  
(V)

Steel Cut Oat Porridge, Brown Sugar, Toasted Almonds, Berries  
(VE)

Assorted Quiches: Ham and Cheese, Spinach and Feta (V)

Banana Pancakes with Whipped Cream and Maple Syrup (V)

Egg White Scramble, Mushrooms, Herbs (V, GF)

Roasted Pee Wee Potatoes, Parmesan Cheese, Caramelized  
Onions, Herbs (V, GF)

Freshly Brewed For Five® Regular and Decaffeinated Coffees and  
Hot Tea

## Breakfast – Friday, October 18 | 8:00 AM – 9:00 AM

### All American

Serve Time: 8:00 AM to 9:00 AM

Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fruit, Berries (VE, GF)

Assorted Sliced Breads and Bagels  
Cream Cheese, Peanut Butter, Fruit Preserves  
\*Hotel to Provide Toaster

Scrambled Eggs with Fresh Chives (V)

Country Sausage Patty  
Applewood Smoked Bacon (GF)

Roasted Pee Wee Potatoes, Parmesan Hash, Herbs (V, GF)

Freshly Brewed For Five® Regular and Decaffeinated Coffees and  
Hot Tea