



PACAC

62nd Annual Conference Menu

SUNDAY

DINNER

Steak Barbecue (Options available for GF, DF, V, VG)

Homemade coleslaw, creamy red potato salad, broccoli cauliflower salad, watermelon salad with feta and cucumbers, 3-bean salad, chef attended carved steak over an open grill, BBQ Spare Ribs, St. Louis BBQ Chicken, Grilled Portobello Mushrooms, Chemise Potatoes, Grilled Vegetable Medley, Sweet Corn Casserole; Served with home style breads and chef's assortments of desserts

MONDAY

LUNCH

Pan Seared Chicken Breast (GF/DF)

Twin chicken breast gently seared with garlic, sage, thyme, rosemary, served with roasted potato wedges and Chef's seasonal vegetable; served with house salad and chef's choice of dessert

Vegan Stuffed Zucchini (GF, VG, DF, V)

Tomato, Peppers, Onions, Chick Peas, Vegan Cheese, served with wild rice medley, house salad and chef's choice of dessert

DINNER

Sirloin Steak (GF, DF)

Seared 8oz sirloin baseball-cut sirloin with wild mushroom demi-glace; served with house mixed, seasonal starch, seasonal vegetables, chef's choice dessert, and classic rolls


Penne Primavera (GF, DF, VG)

Penne Pasta sauteed with Roasted Seasonal Vegetables with marinara sauce; served with house mixed salad, seasonal starch, seasonal vegetables, chef's choice dessert, and classic rolls

TUESDAY

LUNCH

South of the Border Buffet (Options available for GF, DF, VG, V)

- *Southwest Caesar Salad (chopped romaine, cajun croutons, shaved parmesan with chipotle Caesar Dressing)*
 - *Build your own fajita bar including tortillas and tri color corn chips, cumin seasoned beef cuts, cumin seasoned chicken breast cuts, spanish rice, grilled peppers and onions, cilantro lime corn salad, shredded lettuce, shredded cheddar, sour cream, pico de gallo, pickled jalapenos*
 - *Dessert: Caramel Churros and Chocolate churros*
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