

Spring Conference Week March 8-12, 2010 (Servings for 54 people)

Monday- Nacho Bar

1. 1 bag costco Nacho chips
2. 1 crockpot ground beef mixed with taco seasoning
3. 1 crockpot ground turkey mixed with taco seasoning
4. Salsa (costco size)
5. Nacho cheese sauce
6. 1 crockpot of refried beans
7. Sour cream, guacomole
8. Small bowls of sliced olives, diced onions, jalapenos, cilantro

Tuesday-Sandwich bar

1. 1 loaf each of: sliced rye bread, sourdough, whole wheat
2. Hoagies 12-18, loaf of sliced French bread
3. Potato Chips 4 bags
4. Assorted slices of cheeses on platter (X 3 needed)
5. Assorted meats on platter (x 3 needed)
6. Assorted veggies on platter (x 2 needed) (lettuce, tomatoes sliced, red onions sliced, pepperocini)
7. jar of mayonnaise, yellow mustard, grey poupon

Wed-Baked Potato Bar

1. baked potatoes in foil by Hospitality team
2. Bacon bits
3. Meat Chili in crockpot (x 2 needed)
4. Steamed Broccoli
5. Sour cream, shredded cheddar cheese (Costco), chopped chives or green onions

Thurs-Salad bar

1. Mixed greens salad mix (costco size) x 3
2. Bowls of sliced mushrooms, cherry tomatoes, sliced red onions, sliced hard boiled eggs.
3. Cottage cheese, shredded cheese.
4. 3 bean salad in marinade.
5. sliced apples, strawberries
6. Sunflower seeds, nuts, raisins, croutons, bacon bits.
7. Dressings: Italian, Balsamic vinagarete, ranch, ceasar, blue cheese

Friday-Tostada Bar and Dessert Day

1. Tostada Shells (Costco)
2. 1 crockpot of refried beans

- 3. Crockpot of shredded Chicken mixed in taco seasoning (X
2 needed)**
- 4. Shredded Cheddar cheese, guacomole, sour cream**
- 5. Platter of Shredded lettuce, cilantro, sliced olives**
- 6. Special Recipe Tomato sauce per Hospitality**
- 7. Desserts: Any donations/ any variety.**