

# 2024 BLUE SKIES FORUM MENU



## Thursday, May 30, 2024

<b>BREAKFAST</b>	Breakfast Burritos (eggs, potatoes, cheese, sausage [Vegetarian option: eggs, potatoes, cheese, vegetables]* Coffee, Decaf, Tea, Water, Juice Cut Fruit Assorted Mini Breakfast Pastries
<b>A.M. BREAK</b>	Coffee, Decaf, Tea, Water
<b>LUNCH</b>	<b>Mexicali Border</b> Ground Beef, Chicken, Pork & Grilled Veggies Flour and Corn Tortillas Cilantro Lime Rice and Brown Rice Black and Pinto Beans Pico de Gallo and Spicy Green Salsa Sour Cream and Guacamole Shredded Lettuce, Shredded Cheese Churro Choice of Beverage
<b>P.M. BREAK</b>	Assorted Bar Platter: Blondies, Brownies, Lemon Bar, Triple Berry Bar Assorted Soda, Bottled Water
<b>LIGHT DINNER</b>	<b>Assorted Pizza &amp; Salad:</b> Tomato, Cheese, Basil, Pine Nut Pesto with Parmesan [V] Pepperoni, Fennel Sausage, Marinara, Mozzarella Assorted Mushrooms, Carmelized Onion, Goat Cheese, Arugula [V] Chopped Gem Lettuce Salad Chocolate Chip Cookies Lemonade, Iced Tea, Water

## Friday, May 31, 2024

<b>BREAKFAST</b>	Breakfast Sandwiches (eggs, cheese, bacon on croissant) [Vegetarian option: egg and cheese on croissant]* Coffee, Decaf, Tea, Water, Juice Greek Yogurt and Granola, with fixings
<b>A.M. BREAK</b>	Coffee, Decaf, Tea, Water
<b>LUNCH</b>	<b>NASA the Greek</b> Beef and Lamb Gyro Meat Falafel [GF, VE] Pita Bread, Lettuce, Tomato, Red Onion, Sliced Cucumber, Tzatziki Sauce Greek Salad Baklava Choice of Beverage
<b>DINNER</b>	<b>Verde Mista</b>   Mixed green salad with balsamic vinaigrette. <b>Choice of one (onsite ordering):</b> <b>Penne con Pomodoro e Melanzane</b> Penne pasta with fresh diced tomatoes and eggplant. <b>Salmon Piccata</b> Pan-seared salmon filet with capers and lemon butter white wine sauce. Served with mashed potato and seasonal vegetables. <b>Gamberi alla Mediterranea</b> Prawns sautéed in garlic, mushrooms, green onions, feta cheese, olive oil, fresh tomatoes and wine, serve with mashed potato and seasonal vegetables. <b>Chicken Marsala</b> Chicken breast in Marsala wine and mushrooms, served with mashed potato and seasonal vegetables. <b>Filet Mignon Bordelaise</b> In a red wine peppercorn demi-glace sauce, serve with mashed potato and seasonal vegetables. <b>Tiramisu</b>

*\*Available only to those who selected "vegetarian" at registration and/or those specifically contacted by program management.*

