

## FRI Sept 6 - MENUS

All Meals held at the Canyon Ballroom

TIME	MEAL	TRUCK:	MENU / ALL ENTREES SERVED WITH SIDE AND DRINK:
7A - 9A	BREAKFAST	AGR Continental Breakfast Buffet	Chilled Orange Juice ~ Sliced Seasonal Fruits ~ Hard Boiled Eggs ~ An Assortment of Breakfast Pastries (GF upon Request) ~ Assorted Yogurts (GF) ~ Freshly Brewed Regular and Decaffeinated Starbucks Coffees and Tazo Hot Teas ~ Vegan Breakfast Bars
11A - 2:30P	LUNCH	AGR Continental Hot Buffet	Mustard Potato Salad (GF/DF/Vegetarian) ~ Coleslaw (Vegetarian/GF/DF) ~ Fried Chicken (DF) (GF - Chicken Tenders upon Request) ~ Macaroni and Cheese (Vegetarian) ~ Corn on the Cob (Vegetarian/GF) ~ Assorted Cookies and Brownies (Vegetarian) ~ Freshly Brewed Regular and Decaffeinated Starbucks Coffees, Tazo Hot Teas, Iced Teas ~ VEGAN PLATED ENTREE Vegetable Stir Fry Grilled Pineapple, Sweet Chile and Garlic Glazed Tofu
4P - 8P	Dinner: Food Trucks  - Must pay with VOUCHER (you received at Registration) - good for one entree and one drink - Any other items beyond that are pay as you'd like (cash and card) - Friends and family welcome	WANDERING DONKEY	Each Guest will have a choice of 1 of the following Entrees: Burrito, Bowl or Taco (2) Plate -Carne Asada (Steak) -Pollo (Chicken) -Veggie (Sautéed Bell Peppers & Onions)  Salsa Bar Included: Cilantro Rice, Black Beans, Lettuce, Cabbage, Cheese, Pica de Gallo, Choice of 3 Salsas, Jalapenos, Mexican Creme & Guacamole
		TZIKII TRUCK	Bowls or plates: Saffron yellow rice topped with their choice of protein, their choice of sauce (tzikii, chipotle aioli, or hummus) mixed veggies, feta cheese.  - Gyro bowl ( non vegan- non vegetarian) - Chicken shawarma bowl ( gluten free) - Greek salads - can be made vegetarian or vegan with falafel or regular by adding gyro or chicken shawarma - Falafel bowl - GF, can also be vegetarian (with tzikii sauce) or vegan (with hummus)
		FLIPPIN RICE	- Spicy Hoisin baby back ribs: braised and deep fried ribs served with pickled jalapeno, cilantro, scallions and rice with a gochujang hoisen sauce.  - Flippin Bulgogi: Thinly sliced korean marinated ribeye wokked and served over rice. Cilantro, kimchi, green onion, pickled jalapenos, nori, sesame seeds and egg on top.  - Crispy Adobo fried rice: Filipino marinated braised pork belly crisp and served over fried rice with pea sprouts, enoki mushroom, scallions, roasted garlic and chicharron. All served with our own Flippin Lumpia and sauce.
		PHILLY UP	- Whiskey Chicken Dinner: Grilled, boneless, skinless chicken breast served with parmesan grilled asparagus, steamed lemon pepper rice, and garnished with a pink peppercorn bourbon cream sauce.  - Sundried Tomato and Pesto Grilled Chicken Panini: Gluten free flatbread topped with seasoned, marinated chicken breast, fresh provolone cheese, handmade basil pesto, sundried tomato tapenade, served with sweet potato french fries and housemade jalapeño ranch.
		BEIGNET TRUCK	- 3 beignets and 3 cajun wings - 3 beignets and 3 butter milk ranch wings -3 beignets and 3 chicken tenders with a cajun house sauce
		ROCK A BELLY	-Bacon Jam and Cheddar Burger:100% angus beef patty, cheddar cheese, bacon jam, spring mix, tomato, sundried tomato aioli – on fresh baked brioche bun  - Blue Cheese and Balsamic Burger:100% angus beef patty, crumbled blue cheese, balsamic grilled onions, spring mix tomato, and garlic aioli - on fresh baked brioche bun  - Caprese Burger: 100% angus beef patty fresh mozzarella, homemade pesto (nut free), sliced roma tomato, spring mix, olive oil and balsamic drizzle- on fresh baked brioche bun Veggie and GF options available.
		MA TAYLORS	- Chicken Pot Pie & side salad (pasta salad or kale quinoa)  -MTK Veg*an Hand Pie & salad or fries - Mike's Meatloaf Grilled Cheese w/ dipping gravy and pasta or kale salad.