



LEAN AND SIX SIGMA CONFERENCE

FEBRUARY 22 - 24, 2026 | PHOENIX, AZ

◆ CELEBRATE ◆

25 YEARS

Sunday's Networking Reception 2/22/26: Solana & Cira Foyers by Exhibitors - 6:00 - 8:00 PM

- Hummus Trio (**V, VG, GF**)
- Taco & Nacho Bar - Beef Machaca & Chicken (**GF**)
- Antipasto Skewers
- Smoked Salmon Bruschetta
- Grilled Vegetable Quesadilla (**V, VG, GF**)
- Chile Lime Chicken Skewer (**GF**)
- Manchego & Beef Empanada

Monday 2/23/26 - Breakfast: Solana E & H - 8:00 - 9:15 AM

- Selection of Chilled Fruit Juices
- Display of Sliced Fresh Fruit and Berries
- Assorted Individual Yogurts
- Seasonal Granola
- Peeled Hard Boiled Eggs
- Steel Cut Oatmeal with Traditional Condiments
- Pastry Chef's Selection of Pastries & Muffins

Monday 2/23/26 - Lunch: Solana E & H - 12:00 - 1:30 PM

- Vegetable Soup (**V, VG, GF**)
- Clam Chowder
- Build Your Own Salad (Served with Assorted Rolls) (**VG, GF**)
Lettuce - Romaine & Radicchio | Spinach | Spring Mix | Toppings - Peppers | Onions | Corn | Cucumbers |
Tomatoes | Beets | Black Beans | Cranberries | Candied Walnuts | Sunflower Seeds | Hard Boiled Eggs |
Cheddar Cheese | Croutons
Proteins - Grilled Lemon Herb Chicken Strips | Marinated Flank Steak Strips
Dressings - Balsamic | Ranch | Italian add Olive Oil & Balsamic Vinegar
- Lemon Orzo Pasta - Roasted Vegetables | Mixed Olives | Feta Cheese
- Three Bean Salad - Corn | Cactus | Peppers | Onions | Green Chile | Queso Fresco | Charred Pineapple |
Chipotle & Lime Dressing (**VG, GF**)
- Focaccia Pizza
Chicken Alfredo - Mushrooms | Marinated Tomatoes | Spinach | Roasted Garlic Alfredo
Italiano - Salami | Capicola | Pepperoni | Smoked Mozzarella | Tomato Basil Sauce

Monday 2/23/26 – Reception: Outdoor Courtyard/Hospitality Suites: 5:30 - 7:30 PM

- Charcuterie Display – Grilled Vegetables | Pickled Vegetables | Cured Meats | Mixed Olives | Assorted Cheeses | Gourmet Mustards | Sliced Bread | Pita Bread | Assorted Gourmet Crackers
- Potato Bar: Russets & Sweet Potato with various toppings (**V, VG, GF**)
- Sliders:
 - American – American Cheese | Sautéed Onions | Applewood Bacon | 1000 Island Dressing
 - Southern – BBQ Brisket | Chopped Green Chili Slaw | Cheddar Cheese
 - Hot Mini Rolls -Chicken Parmesan – Marinara | Mozzarella | Parmesan | Herbs

Tuesday, 2/24/26 – Breakfast: Solana E & H: 8:00 - 9:15 AM

- Selection of Chilled Fruit Juices
- Display of Sliced Fresh Fruit and Berries
- Assorted Individual Yogurts
- Seasonal Granola
- Peeled Hard Boiled Eggs
- Steel Cut Oatmeal with Traditional Condiments
- Pastry Chef's Selection of Pastries & Muffins

Lunch - Solana E & H: 11:30 AM - 1:30 PM

- Tomato Bisque (**VG, V, GF**)
- Romaine & Spinach Caesar Salad – Roasted Tomatoes (**VG, V, GF**) on side: Focaccia Croutons | Parmesan Cheese | House Malted Garlic Dressing, Olive Oil & Vinegar
Loaded Red Bliss Potato Salad - Apple Wood Smoked Bacon | Green Onions | Cheddar Cheese
- Spring Mix & Iceberg Garden Salad | Olives | Sun Dried Tomato | Onion | Carrot, Cucumber | Zucchini | Vegan Cheddar | with Lemon Basil Vinaigrette (**VG, V, GF**)
- Pre-Made sandwiches: Caprese | Smoked Turkey | Roast Beef (**VG, V, GF options available**)
Condiments: Assorted Mustard | Mayo | Pepperoncini | Pickles
- Assorted Kettle Chips

***Monday and Tuesday AM & PM Coffee Breaks will be served.**

VG (vegetarian), V (vegan), GF (gluten free)

Menus are subject to modification prior to the Event.

Gluten-Friendly Notice:

Our gluten-friendly items are prepared without ingredients that contain gluten; however, they are not produced in a completely gluten-free kitchen. Cross-contact may occur. Guests with celiac disease or severe gluten sensitivities should exercise discretion.