



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 l Pickled Vegetables l Cured Meats l Mixed Olives l Assorted Cheeses l Gourmet Mustards l Sliced Bread l Pita Bread l Assorted Gourmet Crackers
- Potato Bar: Russets & Sweet Potato with various toppings (**V, VG, GF**)
- Sliders:
American – American Cheese l Sautéed Onions l Applewood Bacon l 1000 Island Dressing
Southern – BBQ Brisket l Chopped Green Chili Slaw l Cheddar Cheese
Hot Mini Rolls -Chicken Parmesan – Marinara l Mozzarella l Parmesan l 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 l Parmesan Cheese l House Malted Garlic Dressing, Olive Oil & Vinegar
Loaded Red Bliss Potato Salad - Apple Wood Smoked Bacon l Green Onions l Cheddar Cheese
- Spring Mix & Iceberg Garden Salad l Olives l Sun Dried Tomato l Onion l Carrot, Cucumber l Zucchini l Vegan Cheddar l with Lemon Basil Vinaigrette (**VG, V, GF**)
- Pre-Made sandwiches: Caprese l Smoked Turkey l Roast Beef (**VG, V, GF options available**)
Condiments: Assorted Mustard l Mayo l Pepperoncini l 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.