



## Sunday, May 4, 2025

### Welcome Reception from 5:30 PM – 7:30 PM (Exhibit Hall D)

#### Chef's Choice Grazing Table

- Assorted Fresh & Grilled Farm Vegetables (GF, Veg)
- Import & Domestic Cheese (GF)
- Cured Artisan Meats (GF)
- Honey Smoked Colorado Salmon (GF)
- Fresh & Dried Fruits (GF) Toasted & Candied Assorted Gourmet Nuts (CN, GF, DF)
- Marinated Olives & Pickled Vegetables (GF)
- Assortments of Dips, Spreads & Jams
- Grilled Flat Breads & Crostini's
- Assorted Crackers & Lavash

#### Slider Bar

- Kettle Chips with French Onion Dip
- Pickles, Pepperoncini's, Marinated Olives & Cornichons (GF, Vegan)
- Mini Cold Cut Italian Grinder with Salami, Pepperoni & Mortadella
- Impossible Burger Slider with Caramelized Onions and Mushrooms on Brioche Bun (Vegan)
- Petite Beef Slider with Caramelized Onions, Smoked Cheddar Cheese and Pickle
- Smoked Pork Belly Slider with Roasted Green Chilies, Pickled Red Onion, Toasted Cumin, Whole Grain Mustard and Queso Fresco

#### More Options:

- Chorizo Arepas with Chimichurri (GF)
- Vegetable Tikis (GF, Vegan)
- Plain Beef Satay with Hoisin Dipping Sauce (GF)

#### Hosted & Cash Bar

- Beer, Spirits, Wine, Mocktail, Sodas, Bottled Water

## Monday, May 5, 2025

### Lunch from 11:30 AM – 1:00 PM (Exhibit Hall D)

#### The Italiano Buffet

- Garden Salad- Spring Greens, Chopped Romaine and Slivered Red Onions, Cherry Tomatoes, Sliced Black Olives, Shredded Mozzarella Cheese (GF) and Focaccia Croutons Served with Red Wine Vinaigrette (Veg) or Creamy Italian Dressing
- Baked Rotini- Al Dente Rotini Tossed with Fresh Pomodoro Sauce & Vegetables (Veg)
- Chicken Piccata- Garlic & Herb Marinated Chicken Breast with Lemon Caper Sauce served over Spinach (GF)
- Sautéed Green Beans with Pearl Onions and Sea Salt (GF, Vegan)
- Parker House Rolls and Butter (Veg)
- Chef Choice Cookie, Cherry Almond Cookies (CN) & Double Fudge Cookies and Chocolate Dipped Cannoli

Served with freshly brewed coffee, decaffeinated coffee, hot herbal teas



**Tuesday, May 6, 2025**

**Lunch from 11:30 AM – 1:30 PM (Exhibit Hall D)**

**The LoDo Deli Sandwich Buffet**

- Garden Salad served with House Made Ranch Dressing and Vinaigrette Dressing (GF)
- Fresh Fruit Salad (GF, Vegan)
- Potato Chips & French Onion Dip
- Roasted Turkey Sandwich- Sliced Turkey, Swiss Cheese, Shredded Lettuce, Oven Roasted Tomatoes & Pesto Aioli on 7-Grain Bread
- Cured Ham Sandwich- Sliced Ham, Cheddar Cheese, Watercress & Oven Roasted Tomatoes with Dijonnaise on Whole Wheat Bread
- Roast Beef- Sliced Roast Beef, Cheddar Cheese, Lettuce & Oven Roasted Tomatoes with Horseradish Aioli on Buttermilk White Bread
- Mushroom and Artichoke Sandwich- Balsamic Roasted Portobello Mushrooms, Grilled Artichokes, Lettuce, Roasted Red Peppers and Sliced Tomatoes Balsamic Gland served on Gluten-Free Bun (Vegan)
- Oatmeal Raisin, Chocolate Chip, Sugar Cookies, and Brownies (Veg)

**Networking Reception from 6:30 PM – 10:00 PM (Bluebird Ballroom Pre-function and Terrace)**

**Asian Station**

- Wasabi Pea Snack Mix (Veg)
- Asian Mango and Ginger Slaw Shooter with Cabbage, Carrots, Mango, Edamame, Scallions and Cilantro Tossed with Ginger and Sesame Dressing (Vegan, GF)
- Rice Noodle Salad with Asian Vegetables and Tamari (GF, Vegan)
- Teriyaki Chicken Skewers with Chopped Scallions
- Pork Pot Sticker with Ponzu Sauce
- Firecracker Shrimp with Sweet Chili Soy

**Fajita Station**

- Fajitas of Fresh Grilled Marinated Beef and Tequila-Lime Chicken with Roasted Peppers, Onions and Cilantro, Served with Corn Tortillas (GF) and Flour Tortillas

Toppings: Jalapenos, Shredded Cheddar Cheese, Sour Cream, Salsa (GF)

**Blue Bear Farm to Table Farmer's Market Station**

- Grilled and Marinated Raw Farm Fresh Vegetables (GF, Veg)
- Grilled: Zucchini, Yellow Squash, Asparagus and Roasted Baby Carrots (GF, Veg, DF)
- Assorted Fresh Cut Vegetable Crudit  (GF, Vegan, DF)
- Cured Meats: Salami, Capicola, Cure 81 Ham, Prosciutto and Rosemary Ham (GF, DF)
- Import & Domestic Cheeses: Double Cream Brie, Maytag Blue, Cheddar, Swiss & Jumping Good Goat Cheese (GF) Colorado Honey Smoked Salmon served with Dill and Herb Cream Cheese, Crispy Capers, Chopped Egg and Diced Red Onions (GF)
- Beet, Orange, Roasted Fennel and Haystack Mountain Goat Cheese Skewers (GF, Veg)
- Marinated Queen Stuffed, Manzanilla and Almond Stuffed Olives (CN, GF, DF)
- Pickled Vegetables: Red & Gold Beets, Onions, Celery, Cauliflower & Peppadew Peppers (GF, Veg)
- Fresh Basil Pesto and Lemon Hummus (GF, Veg)
- Assorted Crackers, Lavash and Sliced Baguette



### **Colorado Chili Bar - GF**

- Colorado Buffalo and Bean Chili
- Colorado Pork Green Chili
- White Bean Vegetable Chili (VEGAN)

With Assorted Toppings to include: Shredded Cheddar and Jack Cheese, Diced Red Onion, Jalapeños, Sour Cream, Oyster Crackers, Lime Wedge & Chopped Yellow Onion and Cilantro

### **Gourmet Mac&Cheese Bar**

- Elbow Macaroni with Creamy Four Cheese Sauce Baked with Herb Gratin (Veg)
- Orecchiette Pasta Tossed with Pulled Chicken, Applewood Smoked Bacon, Caramelized Onions and Smoked Cheddar Cheese Sauce
- Gemelli Pasta Tossed with Asparagus, Button Mushrooms, Caramelized Onions, Roasted Peppers and White Cheddar Cheese Sauce topped with Toasted Pinenuts and Fresh Basil (CN, Veg)

Toppings: Cheddar Cheese, Parmesan Cheese, Shredded Pepper Jack Cheese, Jalapenos, Scallions and Chili Flakes (GF)

### **Colorado Pie Station**

- Assortment of Freshly Baked individual Hand Pies
- Shooter Choices of: Blueberry Almond (CN)
- Coconut Cream Pie (GF)
- Strawberry Rhubarb Individual Mini Pie Choices of: Rocky Road (CN)
- Key Lime, Whiskey Pecan (CN)
- Lemon Meringue
- Gluten Free/Vegan Cookies

### **Hosted & Cash Bar**

- Beer, Spirits, Wine, Mocktail, Sodas, Bottled Water

**Wednesday, May 7, 2025**

**Women in Quality Breakfast: 7:00 AM – 8:00 AM (Meeting Room 501-504) *Additional registration required***

### **Colorado Health Nut Continental**

- Local Freshly Baked Bran, Blueberry, and Banana Muffins - (CN)
- Seasonal Sliced Fruit - (Vegan, GF)
- Greek Yogurt Bar with Granola, Fresh Berries, Dried Fruits and Nuts - (Veg, CN)
- House Made Seasonal Blue Bear Farm Crostatas - (Veg)
- Steel Cut Oatmeal with Butter, Colorado Honey and Brown Sugar - (GF)
- Assorted Fruit Juices and Local Kombucha

Served with freshly brewed coffee, decaffeinated coffee, hot herbal teas

*(GF) Gluten Free, (CN) Contains Nuts, (Veg) Vegetarian, VEGAN, (DF) Dairy Free*