



The 2012 Regional Conference

Feb. 17 – 18, 2012

St. Edwards University Austin, Texas



MENU

FRIDAY, FEB 17TH

5:30 TO 7:00: WELCOME RECEPTION AND CASH BAR (3RD FLOOR - MABEE BALLROOM A)

Beverages: Chardonnay, Cabernet, Domestic Beer, Imported Beer, Assorted Soft Drinks and Bottled Water
Assorted Pinwheel Sandwiches - Turkey with Spring Mix, Roast Beef with Arugula, Herbed Vegetable
Garden Vegetable Crudite Platter: Select Seasonal Vegetable with Hummus and Herbed Buttermilk Dipping Sauces
Domestic Cheese Platter: Assorted Domestic Cheeses served with Carrs Crackers and Flat Bread
Seasonal Fruit Tray

SATURDAY, FEB. 18TH

8:00 TO 8:45: COFFEE BAR (3RD FLOOR – ALCOVE)

Beverages: Regular and Decaf Starbucks Coffee, Hot tea, Orange Juice, Iced Water
Assorted Pastries

11:30 TO 12:30: LUNCH (2ND FLOOR – ALCOVE)

Beverages: Iced Tea and Iced Water
Gourmet Sandwich Bar - Mediterranean Wrap with grilled vegetables, feta, spinach and hummus, SEU Club with house-roasted turkey breast, bacon, ham and cheddar on sourdough, Pepper Crusted Roast Beef with provolone, tomato, and avocado on a French sub roll, Waldorf Chicken Salad on Croissant
Salads: Fruit Salad and Mixed Green Salad with Balsamic and Ranch Dressings
Pickles

2:30 TO 3:00: AFTERNOON SNACK (3RD FLOOR – MABEE BALLROOM C)

Beverages: Regular and Decaf Starbucks Coffee, Hot tea, Lemonade
Assorted Cookies

5:30 TO 7:00: CLOSING RECEPTION AND CASH BAR (3RD FLOOR – MABEE BALLROOM A)

Beverages: Chardonnay, Cabernet, Domestic Beer, Imported Beer, Assorted Soft Drinks and Bottled Water
Smoked Salmon with Dill Cream Cheese Canapes
Cheese and Fruit Platter - Cheese Ball surrounded by fresh berries and grapes. Served with gourmet crackers
Garden Vegetable Crudite Platter - Select Seasonal Vegetables with Hummus and Herbed Buttermilk Dipping Sauces
Mediterranean Platter – Hummus, Baba Ghanoush, Sun Dried Tomato Tapenade, Pita Triangles, Feta Cheese and Marinated Olives
Baked Brie – French Brie Wrapped in Puff Pastry with Mango Chutney and Sourdough Baguette Crostini
BBQ Brisket Quesadillas – Served with Avocado Crème Fraiche