



Summer Ag Ed Conference

****NOTE:** The menu below is for all meals/refreshments at the conference (setup, committee meetings, etc.). Please refer to the conference program, which references which groups are identified for the respective meals.

SUNDAY

- Dinner: Pulled pork, Mashed Potatoes, Mixed Greens Salad, Fresh Fruit

MONDAY

- Breakfast: Protein Bowls with scrambled eggs, mixed shredded cheese, hash browns, sausage/bacon, sour cream and homemade salsa and guacamole, assorted fresh cut fruit (Mentor Group only)
- Lunch: Bourbon Glazed Pork Tenderloin, Wild Rice, Roasted Vegetables, Tomato & Mozzarella Salad, Sweet Rolls with Butter, Assorted Dessert Bars (Brownies Scotcheroos, Almond Bars)
- Afternoon Refreshments: Warm Cinnamon Sugar Pretzels, Warm Pretzel Bites with Queso, Cream Cheese Frosting, Peanut Butter & Chocolate Chip Protein Balls, Mixed Nuts
- Dinner: Grilled chicken & hamburgers, Homemade Potato Chips with Assorted Dips, Mac & Cheese, Baked Beans w/brisket, Cherry & Apple Cobbler, Fresh Watermelon & Grapes

TUESDAY

- Breakfast: Scrambled Eggs, Bacon and Sausage Links, Hash Browns, French Toast, Assorted Fresh Cut Fruit
- Lunch: Fajita bar with steak and chicken, grilled onions and peppers, fresh chips, guacamole and queso, caramel apple salad
- Dinner: Carved Beef Brisket, Garlic Mashed Potatoes, Stem on Carrots, Brown Sugar Brussel Sprouts, Caesar Salad with creamy parmesan dressing, Cheese Cake

WEDNESDAY

- Lunch: Grab & go boxed lunches – assortment of smoked ham, roast beef & turkey on croissants with bags of chips, garlic pasta salad & a cookie