



ABRCMS 2024
November 13-16 | Pittsburgh, PA



Menus

If breakfast is included at your hotel, please have breakfast at your hotel.

*Menus are subject to change based on product availability.

Wednesday, November 13, 2024

Dinner

Salad and Sandwich Chef Table

Chopped Salad with diced tomatoes, cucumbers, olives, feta cheese, and red wine vinaigrette

Baby Spinach Salad with berries, gold raisins, goat cheese, toasted almonds, and house-made cinnamon dressing

Smoked Turkey on Whole Wheat *Dairy Free *made without cheese *with cranberry chutney and lettuce

Fresh Made Pesto Chicken Salad Wrap on garlic herb tortilla with roasted red peppers, lettuce, tomato, pesto aioli (pesto is nut free)

Vegan Wrap fresh veggies with white bean and basil spread on whole wheat wrap

Assorted Cookies

Kettle Style Chips

Ice Water & Iced Tea

DIETARY RESTRICTIONS *All meals to be free of pork, shellfish and nuts *A certain amount of sandwiches will be made with GF bread *Vegan and GF Cookies will be available

Thursday, November 14, 2024

Breakfast

Build Your Own Breakfast

Seasonal Fruits Assorted Pastries

Individual Yogurts

Scrambled Eggs

Breakfast Potatoes

Turkey Sausage

Gluten free pastries are available upon request.

Ice Water Coffee, Decaffeinated Coffee and Assorted Hot Teas

DIETARY RESTRICTIONS *All meals to be free of pork, shellfish and nuts

Lunch

It's Always Taco Tuesday

Mexican Chopped Salad with Cilantro Vinaigrette

Ancho-Marinated Chicken Breast with peppers and onions

Vegetable medley of roasted squash, zucchini, asparagus, mushrooms and peppers

Fiesta Rice

Cinnamon Sugar Churros with chocolate dipping sauce

Ice Water & Iced Tea

DIETARY RESTRICTIONS *All meals to be free of pork, shellfish and nuts *GF/Vegan Dessert will be offered

Dinner

Taste of Italy Chef Table

Garlic Breadsticks

Caesar Salad crisp romaine and radicchio, parmesan, garlic croutons and creamy caesar dressing

*Croutons and Cheese on the Side *Vinaigrette Also Offered for Allergy/Vegan Guests

Vegan Pasta Marinara

Caprese Chicken

Seasonal Vegetables

Tiramisu

Ice Water & Iced Tea

DIETARY RESTRICTIONS *All meals to be free of pork, shellfish and nuts *Salad, Chicken, and Vegetables will be Avoiding Gluten - GF Pasta will be available upon request *GF Dessert will be available

Friday, November 15, 2024

Breakfast

Build Your Own Breakfast

Seasonal Fruits

Assorted Pastries

Individual Yogurts

Mediterranean Casserole with Tomato, Spinach and Feta

Vegan Oatmeal with all the Trimmings: dried fruits and brown sugar

Chicken Sausage

Gluten free pastries are available upon request.

Ice Water Coffee, Decaffeinated Coffee and Assorted Hot Teas

DIETARY RESTRICTIONS *All meals to be free of pork, shellfish, and nuts

Lunch

Smoke 'Em If You Got 'Em

House Baked Corn Bread and Butter

Vegan Coleslaw - Vinegar Based

Vegan Paprika Dusted Sweet Potato and Black Bean Hash

Three Cheese Mac N' Cheese

Pulled Smoked Chicken with assorted BBQ sauces

Beef Brisket with assorted BBQ sauces

Chef's Selection of Assorted Desserts

Ice Water & Iced Tea

DIETARY RESTRICTIONS *All meals to be free of pork, shellfish and nuts *GF/Vegan Dessert Available *GF mac and cheese can be made available upon request

Saturday, November 16, 2024

Breakfast

Build Your Own Breakfast

Seasonal Fruits

Assorted Pastries

Individual Yogurts

Scrambled Eggs

Breakfast Potatoes

Chicken Sausage

*Gluten free pastries are available upon request.

*GF Muffins or Breakfast Breads available - not dairy free

*Vegan Croissant available

Ice Water Coffee, Decaffeinated Coffee and Assorted Hot Teas

DIETARY RESTRICTIONS Assorted Cereals & Cold Milk *Soy or Oatmilk can be made available upon request.

Dinner

Meat N' Potatoes

Freshly Baked Rolls and Butter

Tri-tip of Beef

Grilled Chicken Breast Murat with artichokes, tomatoes, shallots *No brown butter

Baby Greens with tomato, cucumber, olives, balsamic and ranch dressings

Roasted Yukon Potatoes

Green Beans with Shallots and Roasted Tomatoes

Cheesecake

Ice Water & Iced Tea

DIETARY RESTRICTIONS *All meals to be free of pork, shellfish and nuts *Chicken entree is Dairy free and gluten free *Vegan entrée available upon request *GF/Vegan Dessert available