

WEDNESDAY. NOVEMBER 19, 2025

Travel Awardee Dinner 7:45 PM

- **BYO Walking Taco:** Local Corn Tortillas, Mexican Picadillo, New Mexico Green Chile, Pico, Shredded Lettuce, Pickled Onions and Radish, Black Beans, Sour Cream, Smashed Avocado, Tajin, Queso Fresco, Oaxaca Cheese
- **Chips and Dips:** Homemade Dill Pickle Chips, Plain Potato Chips, BBQ Chips, and Old Bay Potato Chips served with Local Corn Tortillas. *Dips to include:* French Onion, Korean BBQ, Smashed Avocado, Fire Roasted Salsa, Green Chile
- **Hot Sandwiches:**
- Shaved Roast Beef, Red Onion, Blue Cheese Butter, Pepperoncini, Roasted Peppers, Romaine, Ciabatta
- Crispy Korean Chicken, Gochujang Mayo, Red Cabbage, Sweet Chili, Green Onions, Garlic Butter, Brioche
- **Desserts:** Chefs Choice Cakes, Pies, Cupcakes, and Dessert Shooters

*A Vegan/Vegetarian Option will be available upon Request

**All items are nut/ shellfish free

THURSDAY, NOVEMBER 20, 2025

Attendee Grab-n-Go Breakfast 7:15 AM

- Seasonal Fruit Cups with Tajin and Lime
- Assorted Yogurts
- Assorted Pastries, Cinnamon Rolls, Danish, Donuts (*vegan options available*)
- Turkey sausage, Egg, Cheese Breakfast Sandwiches
- Egg, Cheese Breakfast Sandwiches
- Vegan Breakfast Sandwiches
- Hot Tea, Coffee
- Assorted Fruit Juices

*All items are nut/ shellfish free

Networking Lunch 12:15 PM

- Texas Style Cole Slaw
- Country Potato Salad
- Cucumber, Red Onion Salad
- House Smoked Brisket
- Molasses BBQ Sauce
- Seared Honey Glazed Chicken Breast

- Creamy Mac & Cheese
- Fresh Green Beans and Tomatoes
- Biscuits & Sweet Yeast Rolls
- Iced Tea and Water

*A Vegan/Vegetarian Option will be available upon Request

**All items are nut/ shellfish free

FRIDAY, NOVEMBER 21, 2025

Attendee Grab-n-Go Breakfast 7:15 AM

- Seasonal Fruit Cups with Tajin and Lime
- Assorted Yogurts
- Assorted Pastries, Cinnamon Rolls, Danish, Donuts (vegan options available)
- Chorizo, Potato, Egg Hot Breakfast Taco
- Egg, Potato, and Cheese Hot Breakfast Tacos
- Vegan Breakfast Tacos
- Hot Tea, Coffee
- Assorted Fruit Juices

* All items are nut/ shellfish free

Networking Lunch 12:15 PM

- Garden Greens Salad
- Three Cheese Enchiladas: Queso Fresca, Jalapenos, Classic Colorado Sauce
- Steak and Chicken Fajitas with Sauteed Peppers and Onions
- Calabasa Style Zucchini & Squash with Braised Tomatoes
- Warm Corn and Flour Tortillas
- Mexican Red (Rojo) Rice
- Refried Beans
- Tortilla Chips: Guacamole, Salsa, Shredded Cheese, Pico de Gallo, Sour Cream & Jalapenos
- Iced Tea and Water

*A Vegan/Vegetarian Option will be available upon Request

* All items are nut/ shellfish free

SATURDAY, NOVEMBER 22, 2025

Continental Breakfast with Exhibitors 8:00 AM

- Seasonal Fruit Cups with Tajin and Lime
- Assorted Yogurts
- Assorted Pastries, Cinnamon Rolls, Danish, Donuts (vegan options available)

- Assorted Bagels with Condiments: Everything, Blueberry, Cinnamon Raisin, Plain, Poppy Seed, Onion
- Hot Tea, Coffee
- Assorted Fruit Juices

* All items are nut/ shellfish free

Closing Banquet Dinner 7:00 PM

- Farm and Mesclun Lettuce Greens: Marinated Cherry Tomatoes, Carrot Curls, Cucumbers, Croutons, Buttermilk Ranch Dressing
- Crisp Greens and Tortilla Salad: Black Olives, Avocados, Pico de Gallo, Queso Fresco, Chipotle Ranch Dressing
- Garlic and Green Chili Rubbed Boneless Pork Tenderloin: Sweet Red Jalapenos, Roasted Poblano Pork
- Plancha Seared Chicken Breasts: Roasted Garlic, Pearl Onions, Cilantro Chimichurri Sauce
- Grilled Achiote: Beer Marinated Flank Steak, Fajita Vegetables, Spicy Achiote-Chili Sauce
- Poblano Rice with Veggies
- Grilled Seasonal Vegetables
- Assorted Dinner Rolls & Whipped Butter
- Oaxacan Chocolate Cupcakes
- Whiskey Pecan Pie
- Regular & Decaf Coffee with Hot Water & Assorted Teas
- Iced Tea and Water

*A Vegan/Vegetarian Option will be available upon Request

* All items are nut/ shellfish free