

FALL CONFERENCE MENU

SUNDAY

4:00 - 6:00 pm - Past President's Reception & Conference Welcome for all Attendees, Crystal Center Top Floor

Assorted Hors D'oeuvres: Guacamole, Salsa Verde, Salsa Roja, and Black Bean Dip with Natural White Corn Tortilla Chips; Smoked Whitefish Mousse on Crostini with Micro Basil; Kielbasa in Puff Pastry with Stone-ground Mustard; Antipasto Skewers with Salami, Mozzarella, Tomato, Cipollini Onion; Honey Cherry BBQ Meatballs; Lemon Bars. Cash Bar.

MONDAY

7:30 - 8:30 am - Breakfast, Northwest Territories

Sliced Fruit; Assorted Muffins; Danish; Bagels with Fruit Preserves, Cream Cheese, and Butter; Steel-Cut Oatmeal with Local Honey, Brown Sugar, Assorted Dried Fruits, Toasted Nuts with Fresh Cream and Milk; Hard Boiled Eggs; Coffee, Hot Tea and Assorted Juices.

Noon - 12:45 pm - Lunch, James Bay

Latin Feast: Homemade Tomato Salsa; Queso Blanco Dip; Fresh Fried Corn Tortilla Chips; Spanish Carne Molida; Mexican Adobo Chicken; Soft Flour and Crunchy Corn Shells; Sauteed Peppers and Onions; Shredded Lettuce; Diced Tomatoes; Sour Cream; Shredded Cheddar; Charred Corn Esquites Salad; Vegetarian Refried Beans; Churros with Cinnamon Whipped Cream.

5:30 - 7:00 pm - Networking Reception, Lodge Deck & Pavilion

"Open Pit" Barbecue Dinner: Field Greens Salad with Assorted Dressings; Parmesan Potato Salad; Sweet Corn Elotes; Fruit Salad; Dry-Rub Cherry Barbecue Pork Brisket; Char-grilled Barbecue Chicken; Fresh Apple and Cabbage Vinegar Slaw; Pretzel Bakery Buns; Fruit Cobbler. Cash Bar.

TUESDAY

7:30 - 8:30 am - Breakfast, Northwest Territories

Scrambled Eggs; Shredded Michigan Cheddar Cheese; Scallions; House Salsa; Bacon; Sausage; Breakfast Potatoes; Sliced Fruit; Assorted Toast; Coffee, Hot Tea and Assorted Juices.

Noon - 1:00 pm - Lunch, James Bay

Salad Bar: Mixed Greens; Romaine Lettuce; Diced Grilled Chicken; Cherry Tomatoes; Red Onion; Cucumbers; Broccoli Florets; Boiled Eggs; Dried Cherries; Sunflower Seeds; Cheddar Cheese; Blue Cheese; Focaccia Croutons; Homemade Ranch; Cherry Vinaigrette; Cream of Potato & Leek Soup and Chicken Noodle Soup; Assorted Cookies.

5:30 pm - Reception, James Bay

Roasted Tomato & Basil Crostini with Boursin; Crispy Vegetarian Potstickers with Sweet Soy Scallion Sauce; Coconut Shrimp with Sweet Chili Dipping Sauce. Cash Bar.

6:30 pm - Banquet, James Bay

Choice of Chicken Wellington (Puff Pastry Wrapped Chicken Breast, Asparagus, Mushroom, and Onion Duxelle, Apple & Brie Cream) or Parmesan & Panko-Crusted Whitefish (Basil Pesto Rubbed with Roasted Tomato Beurre Blanc); Freshly Baked Rolls, Market Greens Salad and Dressing; Chef's Choice Vegetable and Starch; Carrot Cake with Cream Cheese Frosting. Cash Bar.

WEDNESDAY

7:30 - 8:15 am - Breakfast, Northwest Territories

Fluffy Hotcakes with Local Maple Syrup; Scrambled Eggs with Cheese, Bacon, Sausage, Whipped Cream, Butter; Coffee, Hot Tea and Assorted Juices.

Mid-Morning Break, Northwest Territories

Popcorn; Crystal's Trail Mix; Assorted Fresh Gourmet Cookies

Each attendee will receive two drink tickets at registration that can be used at MMTA-sponsored cash bars. Please refer to food labels at time of service for gluten-free options and food allergy concerns. Menu is subject to change.

