



# Fall Conference Menu

Savannah, Georgia | September 22-24, 2025

## Monday, September 22

**Breakfast | 7:00 - 8:30am**  
**Regency Ballroom ABC**

- Sliced Seasonal Fruit & Whole Stone Fruit
- Seasonal Pastry Selection
- Steel Cut Oatmeal with Dried Fruits, Brown Sugar & Rooftop Honey
- Blue Crab Benedict with Poached Eggs, Sliced Shoulder Bacon, Citrus & Cilantro Hollandaise
- Scrambled Cage-Free Eggs
- All-Natural Chicken Sausage
- Oregano & Caramelized Shallot Hash Browns
- Selection of Chilled Juices (*including Orange Juice*)
- Royal Cup Coffee & Tazo Tea
- Daily Infused Water

**Morning Networking Break | 10:00 - 10:15am**  
**Mezzanine**

- Mini Buttermilk Biscuits with Rooftop Honey Butter
- Honey Bun Coffee Cake
- Mini Yogurt Parfaits with Rooftop Honey, Seasonal Berries & Candied Pecan Granola
- Assorted Honey-Infused Mini Tarts
- Honey & Lemon Iced Tea

**Lunch | 11:45am - 1:15pm**  
**Harborside Ballroom**

- Smoked Ham & Bean Soup with Corn Muffins
- Market Salad Station
  - Seasonal Greens, Applewood Smoked Bacon, Ripe Tomato, Carrots, Cucumbers, Red Onion
  - Blue Cheese Dressing & Green Goddess Dressing
- Slaw with Red Cabbage & Shaved Carrots
- Spiced Mustard Potato Salad with Cage-Free Eggs
- Gouda, Havarti & Georgia Cheddar Mac-N-Cheese with Cracker Streusel
- Grilled Corn Cobs with Sea Salt Flakes & Local Butter
- Cherrywood Smoked Sliced Sirloin with Roasted Young Tomatoes & Chili Au Jus
- Pan-Seared Flounder with Pineapple & Poblano Salsa
- Vegan Gnocchi with Snap Peas, Shallots & Basil
- Desserts: Warm Peach Cobbler | Cinnamon Raisin Bread Pudding | Chocolate Fondant Cake

**Afternoon Networking | 3:30-4:30 pm**  
**Mezzanine**

- Leopold's Ice Cream

**Boots & Blue Jeans Reception | 7:00pm**  
**Harborside Ballroom**

- German Pretzel Sticks with Assorted Mustards
- Nacho Bar with BBQ Pulled Pork, Slow Roasted Pulled Chicken, Nacho Cheese Sauce, Olives, Jalapeños, Pico de Gallo, Sour Cream
- Mini Corn Dogs
- Boiled & Roasted Peanuts

# Tuesday, September 23

## Breakfast | 7:00 – 8:15 am Regency Ballroom ABC

- Whole Georgia Strawberries & Sliced Pineapple
- Raspberry Danish & Cream Cheese Danish
- Stone Ground Grits with White Cheddar & Scallion
- Scrambled Cage-Free Eggs
- Breakfast Pork Sausage Links
- Thick Cut Applewood Smoked Bacon
- Corned Beef Hash with Caramelized Onions & Rooftop Herbs
- Selection of Chilled Juices (*including Orange Juice*)
- Royal Cup Coffee & Tazo Tea
- Daily Infused Water

## Morning Networking Break | 9:45-10:05 am Mezzanine

- Chocolate-Covered Espresso Beans
- Chocolate-Covered Blueberries
- Assorted Coffee Cakes
- Rainforest Medium Roast Iced Coffee with Whipped Cream, Assorted Syrups, Caramel & Chocolate Sauces

## Lunch | 12:25 pm – 2:00 pm Regency Ballroom ABC

- White Bean & Mustard Greens Soup
- Baby Arugula & Tomato Salad with Cucumbers, Red Onion, Cherry Tomatoes & Crispy Plantains with Raspberry Walnut Vinaigrette
- Southern Pasta Salad
- Smoked Paprika & Espresso Rubbed Flank Steak with Grilled Sweet Peppers & Chimichurri
- Sautéed Georgia Shrimp with Creole Cream Sauce & Tomatillo Salsa
- Saffron & Cilantro Rice
- Braised Green Cabbage Wedges & Turnips
- Garlic Sautéed Green Beans

- Desserts: Tres Leches Cake | Caribbean Key Lime Pie

**Afternoon Networking | 3:30 – 4:00 pm**

**Mezzanine**

- Savannah Rae Popcorn (Assorted Gourmet Flavors)
- Baker's Pride Bourbon Pecan Tassies
- Savannah Spiced Pecans
- Mini GiGi's Cupcakes (Assorted Gourmet Flavors)
- Strawberry & Mint Infused Lemonade

**Wednesday, September 24**

**Breakfast | 7:00 – 8:30 am**

**Regency Ballroom ABC**

- Mini Donuts & Pastries
- Steel Cut Oatmeal Bar: Raisins, Raw Sugar, Cinnamon, Sundried Fruit & Almonds
- Scrambled Cage-Free Eggs
- Chicken & Waffles with Warm Maple Syrup & Whipped Sweet Cream Butter
- White Cheddar Logan Turnpike Shrimp & Grits
- Loaded Hashbrown Casserole
- Thick Cut Smoked Bacon
- Royal Cup Coffee & Tazo Tea