

MMTA 41st Fall Conference Menu

October 13-16, 2019 • Radisson Plaza Hotel • Kalamazoo

Sunday

7:30 am - Breakfast for Excel Training Attendees, Stone Theater

Bagels, Pastries, Coffee & Tea (Lunch on Your Own)

4:00 - 7:00 pm - Past President's Reception & Conference Welcome for all Attendees, Zazios

Bruschetta - Tomato Basil Salad with Grilled Bread; Veggie Canapes; Meat & Cheese - Charcuterie, Artisan Cheeses, Jams, Pickles, Bread; Truffle Fries with Grana and Lemon Aioli; Grilled Chicken Skewers; Dessert Bites - Lemon Bars, Toffee Crunch, Caramel Crunch, Chocolate Pecan

Monday

7:30 am - Breakfast, Arcadia Foyer

Fresh Cut Fruit, Vanilla Yogurt with Fresh Berries and Granola, Scrambled Eggs with Chives, Assorted Scones, Waffle Bar with Brown Sugar Glazed Waffles, Warm Syrup, Stewed Apples, Fresh Berries with Whipped Cream, Apple Juice and Orange Juice

12:15 - 1:00 pm - Lunch, Kalamazoo Room

Deli Buffet with Chicken Salad, Freshly Sliced Roast Beef and Turkey; Lettuce, Tomatoes, Onions, Pickles, Swiss, Cheddar; Mayonnaise, Mustard, and Horseradish Cream; Onion Buns, Wheat Berry, and Sour Dough Rolls; Roasted Red Skin and Sweet Potato Salad with Celery, Red Onions, Roasted Apples, and Creamy White Balsamic Dressing; Pasta with Chilled Asparagus Tips, Shallots, Roasted Garlic, Tomatoes, Charred Yellow Pepper Dressing; Grilled and Chilled Vegetables with Balsamic Drizzle; Kettle Chips; House Made Cookies and Dessert Bars

6:30 pm - Reception, Air Zoo

Strolling Dinner Stations Including: Slider Station with Italian Beef, Herb Shredded Chicken, Roasted Mushrooms, Peppers, Chickpeas, Provolone Cheese, Mini Brioche Buns, Classic Giardiniera, Shredded Lettuce, Tomato, Red Onions, and Pickles; Gyro Station with Warm Flatbread, Shaved Lamb, Garlic Oregano Shredded Chicken, Sliced Portobello Mushrooms, Feta Cheese, Shredded Lettuce, Diced Tomatoes, Cucumber, Black Olive Slaw, Cream Tzatziki Sauce, and Roasted Garlic Cilantro Relish; Dips and Chips Station with Buffalo Chicken, Spinach and Artichoke, Roasted Garlic Tucson White Bean, Smoked Cheddar and Bacon, Corn Tortilla Chips, House Made Kettle Chips, Crostini, and Seasoned Pita Chips; Dessert Station with Lemon Mousse Blueberry Compote Shooter, Tartlets with Vanilla Custard and Fresh Berries, Brownie Bite Covered in Mint Scented Ganache, Blondie Bite Covered in Raspberry White Chocolate Ganache, Kahlua Mousse with Chocolate Dipped Espresso Beans

Tuesday

7:30 am - Breakfast, Arcadia Foyer

Fresh Cut Fruit, Vanilla Yogurt with Fresh Berries and Granola, Roasted Vegetable Egg Bake, Assorted Muffins, Oatmeal Bar with Bourbon Caramel, Pecans, and Roasted Apples; Apple Juice and Orange Juice

Noon - 1:00 pm - Lunch, Kalamazoo Room

Michigan Orchard Lunch Buffet: Baby Arugula Salad with Crumbled Bacon, Cheddar Cheese, Roasted Apples, Shallots, Cucumber, and Cinnamon Spiced Pear Vinaigrette; Apple Cranberry Potato Salad; Rolls; Roasted Chicken Breast with White Balsamic Tart Cherry Compote, Sage Crusted Flank Steak with Caramelized Onion and Garlic Chutney; Smoked Shallot Roasted Potatoes; Roasted Asparagus with Cracked Pepper Lemon Oil.

3:15 pm - Break, By Prairie/Glens Breakout Rooms

Apple Cherry Cobbler with Sweet Cream

6:30 pm - Banquet, Arcadia Ballroom

House Salad, Rolls, Choice (preselected) of Roasted Chicken Breast with Butternut Squash Cream Sauce, Sage and Rosemary Whipped Potatoes, and Toasted Garlic Green Beans; or Grilled Salmon Filet with Sauvignon Blanc Mostarda, Citrus Dill Wild Rice and Roasted Asparagus; Cheesecake with Riesling Macerated Berries and Sweet Cream

Wednesday

7:30 am - Breakfast, Arcadia Foyer

Fresh Cut Fruit; Vanilla Yogurt with Fresh Berries and Granola; Scambled Eggs with Chives; Assorted Scones; Croissant Sandwich with Egg, Bacon, and Swiss; Apple Juice and Orange Juice; Deluxe Coffee Bar

10:30 am - Break, Arcadia Ballroom

Pita Chips, Pretzel Rods, Fresh Vegetable Crudités, Warm Smoked Cheddar and Bacon Dip, Warm Spinach Artichoke Dip, Roasted Garlic Tuscan White Bean Dip, Creamy Ranch

Please refer to food labels on buffet for gluten-free options and food allergy concerns. Menu is subject to change.