

MEAL EVENTS MENUS

V: Vegetarian | **GF:** Gluten-Free | **DF:** Dairy-Free | **NF:** Nut-Free | **PB:** Plant-Based

Event: **Power in Partnership Breakfast** (by invitation only)

Date: Wednesday, July 29, 2026

Location: Manchester Ballroom AB, West Foyer

Time: 8:00-9:45 a.m. | **Breakfast served only 30 minutes during the program**

★ MENU ★

STARTERS

Assorted Pastries (V)

Whipped butter and jam

Fruit Salad (V, GF, DF, NF)

Watermelon, pineapple, cantaloupe, grapes and blueberries

MAIN COURSE

Scrambled Eggs (V, GF, NF)

Crème fraîche

Roasted Baby Potatoes (V, GF, NF)

Herb butter

Smokehouse Bacon (GF, DF, NF)

Vegetarian Option

Migas Scramble (V, GF, NF)

Scrambled eggs, tomatoes, onions, jalapenos and corn tortillas

Flour tortillas (V, DF, NF)

Salsa roja (V, DF, NF)

Creamy jalapeño salsa (V, GF, NF)

BEVERAGES

Fresh squeezed orange juice, water, freshly brewed coffee, decaffeinated coffee and Lot 35 teas

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V: Vegetarian | **GF:** Gluten-Free | **DF:** Dairy-Free | **NF:** Nut-Free | **PB:** Plant-Based

Event: **National Affiliate Luncheon**

Date: Wednesday, July 29, 2026

Location: Congressional Ballroom

Time: 12:30-2:30 p.m. | **Lunch service only 30 minutes during the program**

★ MENU ★

FIRST COURSE

Classic Caesar Salad (NF)

Baby romaine hearts, focaccia croutons, shaved Grana Padano and creamy garlic Caesar dressing

MAIN COURSE

Panko-Crusted Chicken (NF)

Buttermilk-marinated chicken, dijon, roasted sweet potato purée, broccolini and caramelized cippolini onions

Vegetarian Option

Charred and Spiced Carnival Cauliflower (V, DF, NF)

Creamy leek farro, market vegetables and salsa verde

Assorted Rolls

Butter

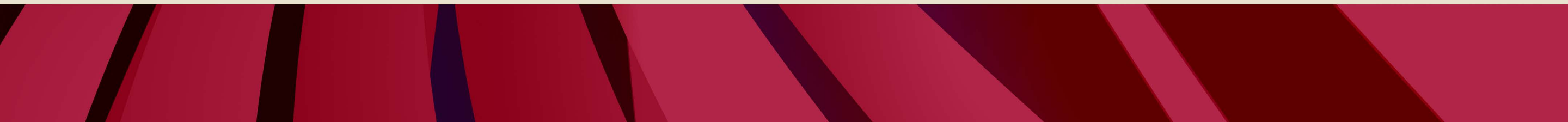
DESSERT

Passion Fruit Mango Dome Dessert (V, GF, NF)

White chocolate mango mousse, mango passion fruit ganache, mango compote, passion fruit meringue, dried mango and strawberry-passion fruit sauce

BEVERAGES

Iced tea (with salad and main course), water, freshly brewed coffee, decaffeinated coffee, and Lot 35 teas (with dessert)



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Event: **Affiliate Leadership Breakfast** (by invitation only)

Date: Thursday, July 30, 2026

Location: Manchester Ballroom AB, West Foyer

Time: 8:00-9:45 a.m. | **Breakfast served only 30 minutes during the program**

★ MENU ★

STARTERS

Fresh Melon Salad (V, GF, DF, NF)

Tajín

MAIN COURSE

Scrambled Eggs (V, GF, NF)

Crème fraîche

Brisket Hash (GF, NF)

House-smoked brisket, sweet potatoes, jalapeños, caramelized onions and scallions

Flour tortillas (V, DF, NF)

Salsa roja (V, DF, NF)

Creamy jalapeño salsa (V, GF, NF)

Vegetarian Option

Scrambled Eggs (V, GF, NF)

Crème fraîche

Roasted Baby Potatoes (V, GF, NF)

Herb butter

Vegan Sausage (V, DF, NF, PB)

BEVERAGES

Fresh squeezed orange juice, water, freshly brewed coffee, decaffeinated coffee, and Lot 35 teas



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Event: **Latinas Luncheon**

Date: Thursday, July 30, 2026

Location: Congressional Ballroom

Time: 12:30-2:30 p.m. | **Lunch service only 30 minutes during the program**

★ MENU ★

FIRST COURSE

Heirloom Tomato and Ciliegine Salad (V, GF, NF)

Sun-dried tomatoes, arugula, basil, salsa verde and balsamic reduction

MAIN COURSE

Herb Roasted Chicken (GF, DF, NF)

Olive oil red potatoes, haricot verts, spiced baby squash and lemon-thyme jus

Vegetarian Option

Power Bowl (V, GF, NF)

Quinoa, falafel, kale, baby peppers, pickled onions, crispy chickpeas, sunflower seeds and mint vinaigrette

Assorted Rolls

Butter

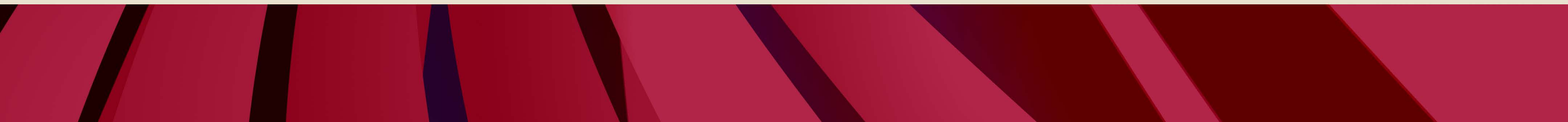
DESSERT

Bella Tart Dessert (V)

Lime-mascarpone mousse, raspberry praline crunch, guava gelée, strawberry compote, cocoon sponge, guava sauce and vanilla whipped ganache

BEVERAGES

Iced tea (with salad and main course), water, freshly brewed coffee, decaffeinated coffee and Lot 35 teas (with dessert)



MEAL EVENTS MENUS

V: Vegetarian | **GF:** Gluten-Free | **DF:** Dairy-Free | **NF:** Nut-Free | **PB:** Plant-Based

Event: **Awards Gala Dinner**

Date: Thursday, July 30, 2026

Location: Congressional Ballroom

Time: 7:45-9:45 p.m. | **Dinner service only 30 minutes during the program**

★ MENU ★

FIRST COURSE

Texas Wedge Salad (GF, NF)

Baby iceberg lettuce, roasted corn, baby heirloom tomatoes, pickled onions, queso fresco and chipotle ranch

MAIN COURSE

Red Wine Braised Short Rib (GF, NF)

Confit garlic whipped potatoes, charred carrots, asparagus tips and jus

Vegetarian Option

Mushroom Ravioli (V, NF)

Hen of the woods mushrooms, confit garlic and herb cream

Assorted Rolls

Sweet butter

DESSERT

Triple Chocolate Dome Dessert (GF, NF)

Dark chocolate mousse, white chocolate ganache, milk chocolate crèmeux and coffee crumble

BEVERAGES

Wine service during 30-minute dinner service, iced tea (upon request with salad and main course), water, freshly brewed coffee, decaffeinated coffee and Lot 35 teas (with dessert)