

Please contact Angie at www.mora.org for special dietary requests

Wednesday, August 9

Adam Minter, Keynote Luncheon

Beef taco bar – fajita seasoned ground beef, taco shells, shredded Monterey and cheddar cheeses, guacamole, sour cream, shredded lettuce, onions, jalapeno peppers, and salsa

Chicken fajitas, roasted peppers and onions, pico de gallo, Monterey jack cheese, sour cream, and guacamole with flour tortillas

Three cheese quesadilla,

Mexican rice

Fiesta seasoned corn

Churros

Dessert

Coffee, decaffeinated coffee, assorted teas

Welcome Reception

Grilled vegetable platter: asparagus, eggplant, zucchini, portabella mushrooms, yellow squash, roasted marinated peppers, and sweet onion with drizzled balsamic vinaigrette dressing

Artisan rolls and butter

Mini quiche Lorraine, spanakopita, parmesan artichoke hearts

Cash bar

Thursday, August 10

Scott Mouw Plenary Breakfast

Orange, grapefruit, tomato, apple juices

Sliced seasonal fruits

Cold cereals, 2% skim milk

Scrambled eggs

Breakfast sausage links

Bacon

Breakfast potatoes

Danish, muffins, croissants

Coffee, decaffeinated coffee, hot teas

Awards Luncheon

Penne pasta with herb chicken breast tossed with peppers, zucchini, diced Portobello mushrooms, diced Roma tomatoes in a parmesan alfredo sauce

Coffee, decaffeinated coffee, assorted teas

MORA's 25th anniversary celebration cake

Exhibitor Reception and Anniversary Celebration

Assorted pizza

Cash bar

Lakeside - complimentary beer and smores

Friday, May 11

State of Recycling Plenary Breakfast

Orange, grapefruit, tomato, apple juices

Sliced seasonal fruits

Cold cereals, 2% skim milk

Scrambled eggs

Breakfast sausage links

Bacon

Breakfast potatoes

Danish, muffins, croissants

Coffee, decaffeinated coffee, hot teas