



Menus for the 2018 South Carolina Annual Conference

Sunday Dinner | June 3

Baked ham & roast turkey | Potatoes au gratin
House salad bar, with cucumbers, grape tomatoes & croutons
Ranch dressing & balsamic vinaigrette
Fresh vegetable medley | Potato rolls & butter
Lemon cream cake

Monday Lunch | June 4

Build-your-own garden salad & soup buffet
Mixed field greens & romaine lettuce, sliced grilled chicken breast, bacon bits,
green peas, grape tomatoes, cucumbers, rustic croutons & cheddar cheese
Ranch dressing & balsamic vinaigrette
Tomato bisque soup
House-made shoepeg corn salad | Potato rolls & butter
Brownies

Monday Dinner | June 4

Herb-basted roast pork loin
Served with bordelaise sauce & caramelized onions
Yukon gold mashed potatoes | Glazed carrots with dill
House salad bar, with cucumbers, grape tomatoes & croutons
Ranch dressing & balsamic vinaigrette
Chocolate truffle tort

Tuesday Lunch | June 5

House-smoked pulled pork BBQ buffet
Served with buns, yellow mustard BBQ sauce & traditional red sauce
House salad bar, with cucumbers, grape tomatoes & croutons
Ranch dressing & balsamic vinaigrette
Baked beans, southern green beans & cole slaw
Banana pudding

Tuesday Dinner | June 5

Grilled boneless chicken breast
Topped with roasted sweet corn, shaved ham and provolone cheese
Served with lemon-garlic cream sauce
House salad bar, with cucumbers, grape tomatoes & croutons
Ranch dressing & balsamic vinaigrette
Sautéed fresh mixed vegetables | Confetti rice pilaf
Strawberry cream torte

Wednesday Lunch | June 6

Wrap sandwich boxed lunch
Smoked turkey, with pimento cheese, lettuce & tomato, in a sun-dried tomato wrap
Mediterranean orzo pasta salad | Fresh mandarin orange
Potato chips | Cookies