

MENU

2024 HIRA/IMDA Annual Conference

Rosen Shingle Creek / Orlando, FL / March 4-6th

MONDAY – Welcome Reception (buffet style)

Low Country Gulf Shrimp Boil Marble Potatoes, Corn, Andouille Sausage, Garlic Butter

Fresh From the Hearth - House made to Include Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche, Brazilian Cheese Bread, Sourdough, Croissants Assorted Jams and Preserves, Local Honey, Whipped Butter, Herb Crème Fraiche

Salad Display - Local Mixed Greens and Romaine Chickpeas, Roasted Beets, Cucumbers, Black Beans & Corn, Shaved Radish, Tomatoes, Roasted Broccoli, Chopped Eggs, Candied Bacon, Focaccia Croutons, Shaved Parmesan, Three Cheese Blend, Corn Vinaigrette and Parmesan Peppercorn Dressing Tomato and Mozzarella Salad

Water, Tea and Cash Bar

TUESDAY - Breakfast (buffet style)

Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion

Assorted Doughnuts (V)

Florida Orange, Grapefruit, Cranberry and Apple Juice Assorted Melons, Fruits, Berries (VGN) Greek Yogurt, Almond Granola, Honey (V) Assortment of Individual Dry Cereal, Whole, Low-Fat Milk House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V) Cream Cheese, Whipped Butter, Honey, Preserves

Freshly Brewed Starbucks® and Decaffeinated Coffee, Gourmet Selection of Teas

TUESDAY – Lunch (buffet style)

Chipotle Quinoa Salad, Black Beans, Red Pepper, Cilantro, Chipotle Avocado Vinaigrette (GF,DF,V) Royal Red Shrimp Ceviche, Leche De Tigre (GF,DF) Mexican Street Corn Salad (GF) Roasted Poblano, Cotija Cheese, Chili, Citrus Crema (GF,V)

Street Tacos – choice of Chicken (GF), Pork Carnitas (GF,DF), Ft. Pierce Swordfish (GF,DF),

(Toppings to Include: Pico De Gallo, Salsa, Guacamole, Sour Cream, Jalapeños, Cilantro, Lime, Chopped Onion, Tortilla Chips Beef Empanadas, Rocoto Aioli Poblano Rice (GF,VGN) Mi Casa Beans (GF,DF)

Desserts with a Latin Flair (V)

TUESDAY - Dinner (family style) / **Cala Bella Restaurant** (lobby level of the hotel)

Salumi e Formaggi

Chef's selections of Meats and Cheeses

Mussels

Smoked Tomato Brodo, Garlic Chives, Garlic Sesame Bread

Burrata

Seasonal Accompaniments

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Spaghetti & Meatball

Burrata, San Marzano Tomato, Grilled Focaccia, 24-Months Aged Parmigiano-Reggiano

Lake Meadows Farm Half Chicken

Served with Seasonal Accompaniments

Local Catch

Served with Seasonal Accompaniments

Café Latte Torte, Chocolate Crème Brûlée, Pistachio Cheesecake

Soft Drinks, Regular and Decaf Coffee, and Tea

WEDNESDAY – Breakfast (buffet style)

Buckwheat and Coconut Porridge (GF,DF,VGN), Walnuts, Cranberries Breakfast Streusel (V)

Florida Orange, Grapefruit, Cranberry and Apple Juice Assorted Melons, Fruits, Berries (VGN) Greek Yogurt, Almond Granola, Honey (V) Assortment of Individual Dry Cereal, Whole, Low-Fat Milk House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V) Cream Cheese, Whipped Butter, Honey, Preserves

Freshly Brewed Starbucks® and Decaffeinated Coffee, Gourmet Selection of Teas

Beverage Service – offered all day Tuesday and Wednesday

Freshly Brewed Starbucks® Regular Coffee

Freshly Brewed Starbucks® Decaffeinated Coffee

Gourmet Tea Selection

Assorted Regular and Diet Soft Drinks

Shingle Creek Bottled Water