

Menus

*As allergens may be present in any food and beverage, Event Participants are responsible for managing their food allergies by notifying Registration@wef.org of meal restrictions no later than **April 18th**.*

Wednesday – May 7th (Exhibit Hall A-C)

10:00 AM – 10:45 AM Morning Break – Coffee, Decaffeinated Coffee, Tea

11:45 AM – 1:30 PM Lunch - Little Italy
Wedged Roma Tomato Salad (VG, Avg)
 Roasted Garlic, Pearl Onions, Rocket Greens, Basil Vinaigrette
Caesar Salad
 Crisp Romaine, Parmesan Garlic Croutons w/ Classic Dressing
Roasted Baby Vegetable And Potato Salad (VG, Avg)
 w/ Whole Grain Mostarda and Grape Tomato Balsamic
Cabernet-Braised Beef Tips
 served Over Red Pepper Risotto
Fennel Dusted Roast Chicken (Avg)
 served Over Preserved Tomato Jus, Oregano and Lemon
Tri-Color Tortellini (V)
 w/ Parmesan Broth, Roasted Artichokes, Grilled Olives + Tomatoes
Cannoli And Tiramisu (V)

3:00 PM – 3:45 PM Afternoon Break – Coffee, Decaffeinated Coffee, Tea

5:00 PM – 6:30 PM Networking Reception – Hosted Bar, Crabcakes w/ Cucumber Lime Aioli, Mini Chicken Parmesan Sliders and Vegetable Spring Rolls

Thursday – May 8th (Exhibit Hall A-C)

10:00 AM – 10:45 AM Morning Break – Coffee, Decaffeinated Coffee, Tea

11:45 AM – 1:30 PM Lunch - Greektown
Rustic Greek Salad (VG, Avg)
 Greens, Roasted Pepper, Olives, Tomato, Onion, Vinaigrette
Tabbouleh Salad (VG)
 Grilled Vegetables and Rosemary (VG, Avg)
Eggplant Baba Ganoush, Butternut Squash
Hummus, Marinated Feta, Cucumber Mint Tzaziki,
Warm Pita (V)
Grilled Ras Al Hanout Chicken
 Onion, Garlic Potato and Chick Pea Tagine, Eggplant and Tomato
Marinated Beef Souvlaki (Avg)
 Red Wine and Fresh Herbs
Saffron And Black Lentil Rice (V, Avg)
Baklava And Honey Donuts (V)

3:00 PM – 3:45 PM Afternoon Break – Coffee, Decaffeinated Coffee, Tea

Friday – May 9th (3rd Floor)

10:00 AM – 10:30 AM Morning Break – Coffee, Decaffeinated Coffee, Tea