



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 March 9th.

Wednesday – March 25th

10:00 AM – 10:30 AM

Morning Break – Coffee, Decaffeinated Coffee, Tea

12:00 PM – 1:30 PM

Lunch – Uptown Charlotte (Crown Ballroom)

Garden Salad with local tomatoes, cucumbers, red cabbage, carrots, buttermilk ranch and house vinaigrette

Vegetable Pasta Salad

Hickory Molasses Chicken

Peppercorn and sage roasted pork loin with caramelized apples and sweet

onion pan jus

Smashed New Potatoes

Roasted Asparagus

Fresh-baked Rolls

Includes fresh-baked rolls and butter, iced tea and chef's choice of dessert

3:00 PM – 3:30 PM

Afternoon Break – Coffee, Decaffeinated Coffee, Tea

5:00 PM – 6:30 PM

Networking Reception (Crown Ballroom)

Build Your Own Bruschetta - Classic tomato and basil, roasted vegetable ratatouille, blistered artichokes, pecorino, kalamata olives, extra virgin, balsamic reduction, roasted garlic, assorted flatbreads, baguettes and crackers.

Rosemary Lemon Chicken Skewers (GF, DF)

Vegetable Pho Potsticker w/ Portobella, Tofu, Star Anise (VE)

Mini Crab Cakes and Red Pepper Tartar Sauce

Thursday – March 26th

10:00 AM – 10:45 AM

Morning Break – Coffee, Decaffeinated Coffee, Tea

11:45 AM – 1:30 PM

Lunch – On Your Own – Convention Ctr Food Court, Local Eateries

3:00 PM – 3:45 PM

Afternoon Break – Coffee, Decaffeinated Coffee, Tea

Friday – March 27th

10:00 AM – 10:30 AM

Morning Break – Coffee, Decaffeinated Coffee, Tea