



In order to accommodate attendees with dietary restrictions, we are sharing the anticipated conference menu so that they can plan their meals accordingly. If you have any questions or specific dietary concerns, please contact Conference Manager Richard Eustace at REustace@NJWEA.org

Monday Menus

Operations Challenge Breakfast

Brioche with Cave-Aged Cheddar, Eggs & Apple Wood Smoked Bacon or Canadian Bacon
Classic Bacon, Egg and Cheese on a Kaiser, Egg and Cheese on Brioche

Operations Challenge Lunch

Assorted sandwiches on a Kaiser Roll
(to include Ham & Swiss, Turkey Breast & American, Tuna Salad, or Vegetarian)
(Lettuce, Tomato, Onion & Pickle w/packets of Mayo & Mustard on the side)

Pre-Conference Workshops Luncheon

YANKEE POT ROAST

Eye Round Slow Roasted with Natural Gravy

Fresh Seasonal Vegetable & Garlic Mashed Potatoes

Buttermilk Biscuits and Butter

Crisp Chocolate Shelled Cheesecake

Presidents Awards Reception

SALAD STATION

California field greens, yellow and red teardrop tomatoes, julienned carrots, crumbled blue cheese and croutons, served with herbed balsamic vinaigrette V

Grilled Pickles Reubens

(to include Ham & Swiss, Turkey Breast & American, Tuna Salad, or Vegetarian)
(Lettuce, Tomato, Onion & Pickle w/packets of Mayo & Mustard on the side)

PASIA STATION

Orecchiette with rapini and sausage, Rigatoni Bolognese. Served with artisan breads, Parmesan cheese, red pepper flakes and extra-virgin olive oil.

Herb Butter Turkey (GF)

Pancetta & leek bread pudding

Traditional gravy

Italian Antipasto Display

Parma ham, hard salami, pepperoni, Pecorino cheese, shaved parmesan cheese, black pepper-crusted goat cheese, bruschetta with sweet basil and olive oil, eggplant, roasted vegetables, sweet peppers, feta cheese, marinated artichokes, sweet roasted tomatoes, truffle mushrooms, grilled asparagus and pesto dip. Crusty breads, crisp baguette, grissini sticks and olive rolls.

Steamship of Beef GF

Red wine-infused steamship of beef, dinner rolls, horseradish cream and au jus

Roasted hummus and country sourdough crisps

Chefs Selection of Sensational Desserts to Include an Assortment of Chocolate Cake, Cheesecake and Deluxe, Brownies, Mini Pies Cherry, Apple, Blueberry, Seasonal Fruit Classic Tiramisu.

Tuesday Menu

Operations Challenge Breakfast

Brioche with Cave-Aged Cheddar, Eggs & Apple Wood Smoked Bacon or Canadian Bacon
Classic Bacon, Egg and Cheese on a Kaiser, Egg and Cheese on Brioche

5K

Fresh Fruit

Bananas and Oranges GF & VG

AAEES Breakfast

Thick-sliced applewood smoked bacon GF

Fluffy scrambled eggs

Potatoes O'Brien GF & VG

Assortment of fresh-baked breakfast pastries, muffins and croissants

HAZWOPER Breakfast

Season's best-cut fruit and berries VG

Assorted European breakfast pastries, including fresh-baked croissants and handmade muffins
butter and fruit preserves.

Exhibit Hall Lunch

SANDWICHES

Roast beef and caramelized onion spread with mushrooms and smoked provolone

Roasted vegetable with hummus on whole-wheat pita V & VG

Shaved Black Forest ham with crisp apples and Brie cheese

Shaved turkey with cranberry-mango chutney, Havarti cheese and balsamic onions

best-cut fruit and berries VG

Assorted European breakfast pastries, including fresh-baked croissants and handmade muffins
Butter and fruit preserves.

HAZWOPER Lunch

Country Southern coleslaw GF & V

New potato salad with creamy Dijon dressing and fresh dill GF & V

The Deli Sliced Meats Sliced Black Forest ham GF, savory roast beef GF and turkey breast GF
Sliced Cheddar, Emmental and provolone cheeses, Sliced tomatoes, Bermuda onion, lettuce and pickles, Kettle chips.

Fresh-baked artisan breads and butter

Double chocolate brownies and blondies, Lemon curd tarts

Golden Manhole Society Lunch

Caesar Salad with Homemade Croutons

Chicken Champagne

Chicken Breast with Broccoli Rabe, Shitake Mushroom Caps, Tomato and Finished Champagne
Cream Sauce

Chocolate Blackout Cake

Meet and Greet Reception

Antipasto Platter

Italian Sausage, Roasted Peppers, Artichoke Hearts Mozzarella, Provolone, Grilled Vegetables,
Gaeta Olives, Italian Breads & Bread Sticks

CAESAR SALAD Romaine Lettuce, Fresh Croutons, and Grated Parmesan Cheese

ORIENTAL CHICKEN STIR FRY Stir Fried Vegetables Steamed Rice & Chicken, Crispy
Noodles, Duck Sauce and Hot Mustard.

Pasta Station - Served in Chafing Dishes. Orecchiette with Sweet Italian Sausage Bolognese
Raviolini with Mediterranean Shrimp, Capers, Tomatoes and Olives.

Philly Cheesesteaks.

Roasted Steamship of Beef Horseradish and Mini Kaiser Rolls.

Grilled Salmon

NY Style Cookie Dough Cheesecake Squares, Chocolate Seduction Tart, Mini Fruit Tarts,
Jumbo Cup Cakes, Mini Cannoli and a Sugar Free Selection

Wednesday Menus

Peter Nese Prayer Breakfast

Lumberjack link sausage

Thick-sliced applewood smoked bacon (GF)

Fluffy scrambled eggs

Buttermilk Pancakes (V) with Vermont maple syrup and butter

Assortment of fresh-baked breakfast pastries, muffins and croissants.

Lunch in Exhibit Hall

Vegetarian Option

Italian Hoagies with oil & vinegar, mayonnaise, sweet & peppers and onions

Meatball Sandwiches on a Roll

Sausage & Peppers on a Roll

Beef and Brew in Exhibit Hall

Steamship of Beef

Red wine-infused steamship of beef, dinner rolls, horseradish cream and au jus

Fresh Roasted Turkey Breast served with Giblet Gravy and Cranberry Sauce

THURSDAY Menus

Select Society of Sanitary Sludge Shovelers Breakfast

Lumberjack link sausage

Thick-sliced applewood smoked bacon GF

Fluffy scrambled eggs

French Toast with Vermont maple syrup and butter

Assortment of fresh-baked breakfast pastries, muffins and croissants.

Lunch in the Exhibit Hall

Enchilada and Burrito Station

Cheese Enchiladas

Chicken Burrito

Topping Station Diced Peppers, Onions, Diced Tomato, Guacamole Dip, Sour Cream, and Salsa

Baked Smoked Ham

Raisin Sauce Mayonnaise & Mustard Mini Kaiser Rolls

Steamship of Beef GF

Red wine-infused steamship of beef, dinner rolls, horseradish cream and au jus

Grand Finale Reception

Italian Antipasto Display

Parma ham, hard salami, pepperoni, Pecorino cheese, shaved parmesan cheese, black pepper-crusted goat cheese, bruschetta with sweet basil and olive oil, eggplant, roasted vegetables, sweet peppers, feta cheese, marinated artichokes, sweet roasted tomatoes, truffle mushrooms, grilled asparagus and pesto dip. Crusty breads, crisp baguette, grissini sticks and olive rolls.

Seasonal Vegetable Crudit  Display

Carrots, celery, radish, cherry tomatoes, cauliflower, broccoli, cucumber and sweet peppers.

Accompanied by creamy ranch dressing GF & V and savory onion dip (GF). Tossed Baby Greens, Yellow & Red Tomatoes, Bleu Cheese, French, and Balsamic Vinaigrette Dressing. Shrimp &

Pasta Salad, Marinated Mozzarella with Peppered Salami Plum Tomato Salad, Cucumber & Red Onions with House Vinaigrette. Grilled Marinated Artichoke Hearts, Prosciutto and Fresh Melon International Cheese Selection

A Variety of Pastas with a Large Assortment of Ingredients Sausage, Broccoli Rabe, Shrimp, Mushrooms, Chicken Chopped Clams in Oil, Sundried Tomato, Pancetta Parmesan Cheese, Crusted Red Pepper, Garlic Parsley & Basil

Prime Rib of Beef served with Natural Gravy & Creamy Horseradish Sauce

Chicken Francese Green Peppercorn Sauce
Peppercorn Crusted Lion of Pork
Shrimp Scampi with Butter, Garlic and Oil
Fresh Seasonal Vegetables and Potato or Rice
Chef's Display of Assorted Breads, Rolls and Butter

NY Style Cookie Dough Cheesecake Wedge, Carrot Cake, Napoleon, Chocolate Seduction Tart, Mini Fruit Tarts, Jumbo Cup Cakes, Mini Cannoli and a Sugar Free Selections

FRIDAY Menu

Closing Breakfast

Lumberjack link sausage
Thick-sliced applewood smoked bacon GF
Fluffy scrambled eggs
French Toast with Vermont maple syrup and butter
Assortment of fresh-baked breakfast pastries

Challah Bread French Toast Vermont maple syrup and butter

Low Fat Granola and Dry Cereals with Whole Bananas

