



7:30AM - 8:30AM Registration & Breakfast

- All Day Coffee, Tea, and Water Stations/Service
- Saratoga Buffet Breakfast
 - Chilled orange juice
 - Seasonal whole fruit (GF/V)
 - Assortment of breads, bagels, croissants, fresh baked pastries (VG)
 - Butter, honey, fruit preserves, jams, cream cheese
 - Selection of cereals with 2% milk and skim milk
 - Selection of Greek yogurt (VG)
 - Granola with dried fruits (V)
 - Mushroom, spinach, and bell pepper frittata (VG)
 - Smoked bacon (GF)
 - Chicken apple sausage (GF)
 - Roasted country style potatoes (GF/V)

12:30PM - 1:30PM Networking Lunch

- All Day Coffee, Tea, and Water Stations/Service
 - Garlic puree focaccia
 - Heirloom tomatoes, mozzarella, basil balsamic glaze (VG)
 - Artisan greens, dried fruit, toasted walnuts, crumbled blue cheese, sherry vinaigrette (VG)
 - Italian panzanella salad (VG)
 - Seared chicken breast, fresh basil, arugula, and caper sauce
 - Italian beef with Dutch potatoes, wild mushrooms on cabernet sauce
 - Fettuccini with seafood puttanesca
 - Grilled vegetable medley (VG)
 - Sun dried tomato polenta with pecorino Romano crust (VG)
 - Mini Italian Pastry Assortment (mini chocolate hazelnut crunch, pistachio, tiramisu, white chocolate lemon cone, white chocolate panna cotta)

5:00PM - 6:30PM Networking Reception

- Hosted House Wine, Imported and Domestic Beers, Soft Drinks and Water
 - Market Meat & Cheese Board; local cheeses and charcuterie, dried fruit, mixed nuts, local honey and fruit jam display, sliced bread and crackers, fig jam
 - Cranberry and prosciutto crostini
 - Local tomatoes with bocconcini mozzarella and baby basil (GF/VG)
 - Falafel slider with roasted red pepper jam (V)
 - Peruvian fish ceviche in a shot glass (GF)