

NANOGrav

Fall 2024 Conference's Catering Menu

Coffee Beaks

Mornings

Summer Fruit Cups
Cinnamon Rolls
Almond Pastries
Chocolate Croissants
Pecan Braids
Cranberry Orange Slices
Cherry Pastries
Blueberry Muffins
Orange Scones

Agave Lemonade
Citrus Punch
Blueberry Lavender Lemonade
Cafe Blend Light Roast Coffee
Hot Tea Selection

Afternoons

Chocolate Chipper Cookies
Candy Cookies
Oatmeal Raisin with Berries Cookies
Cinnamon Rolls
Orange Scones
Pecan Braids
Cranberry Orange Slices
Cherry Pastries
Almond Pastries
Summer Fruit Cups

Agave Lemonade
Citrus Punch
Blueberry Lavender Lemonade
Cafe Blend Light Roast Coffee
Hot Tea Selection

Lunch

Monday

Sonoma Trio Salad

Traditional/Turkey Reuben
Chicken Salad Sandwich
Chicken Breast Sandwich
Veggie BLT Sandwich
Avocado & Chillies Sandwich
BBQ Tempeh Sandwich

Chicks-N-Tabbouleh

Assorted Desserts

Tuesday

Fall Harvest Salad

Flank Steak Cuts
Sriracha Garlic Chicken
Soghum w/ Roasted Veggies

Sweet Potato Hassback
Zaatar Roaster Cauliflower
Red Beans & Rice

Tahini Whoopie Pie
Cookies & Cream Brownie

Wednesday

Turkey Sandwich
Curry Chickpea Wrap
Onigirazu Sandwich

Red Delicious Apples
Great Lakes Potato Chips
Gluten-Free / Vegan Chips

Chocolate Chunk Cookies
Gluten-Free / Vegan Cookies

Banquet Buffet

Savory Italian Kisses

Puff pastry with oven-dried tomatoes, blue cheese, Parmigiano Reggiano cheese, and basil.
Vegetarian, Contains Soy

Bacon Jalapeno Poppers

Jalapeno pepper, stuffed with signature cream cheese, Vermont cheddar, applewood smoked bacon and finished with a touch of Spanish paprika. Roasted in the oven.
Gluten Free

Allison's Hand-Crafted American Cheese Basket

Assorted locally-sourced artisanal cheeses served with slices of Bakehouse French baguettes.
Vegetarian

Crudite Tray

Seasonal fresh vegetables with roasted red pepper sauce, house-made ranch dressing, and humus.
Vegan, Gluten Free

Michigan Salad

Mixed greens, dried cherries, apple slices, goat cheese and candied pecans, with a balsamic vinaigrette.
Vegetarian, Contains Tree Nuts

Tunisian Free Range Chicken

Whole pieces of Amish chicken with preserved lemon, fennel, fresh parsley, and Beldi olives.
Gluten Free

Vegetable Tagine

We slowly simmer chickpeas, sweet potatoes, red pepper, cauliflower and carrots. And then season them with tagine spices from Épices de Cru of Montréal.
Vegan, Gluten Free

Herb Roasted Potatoes

Yukon gold potatoes wedges roasted with extra virgin olive oil, Tellicherry black pepper, sea salt and fresh rosemary.
Vegan, Gluten Free

Parma Squash

A medley of zucchini and yellow squash, mixed with parmigiano reggiano, balsamic vinegar, salt & pepper and oregano.
Vegetarian, Gluten Free

Assorted Apple / Blueberry / Cherry Pie Slices

Vegetarian

Oats & Berry Bars

Vegetarian, Gluten Free

Marshmallow Dreams

Vegetarian, May Contain Tree Nuts

Coke Products, Locally Sourced Apple Cider, and Black Iced Tea