



· A · S · P · D · A ·  
FUELING VICTORY®



PIVOT  
CULINARY



# ASPDA ANNUAL CONFERENCE MEET + GREET MENU

TUESDAY, MAY 13TH AT 6:30PM

## HAND-PASSED + STATIONED APPETIZERS

### GLAZED HONEY-LIME RUM SHRIMP [GF]

mango salsa

### AVOCADO LOVE CROSTINI

shaved fennel, organic wild arugula, sweet-hot serrano glaze

### CHARGRILLED STEAK SKEWER [GF]

baby heirloom tomatoes, wild arugula, gorgonzola sauce

### CHILLED CILANTRO LIME CRAB DIP [GF]

lime salted plantain chips

### CHEF'S SELECT CHEESE + CHARCUTERIE BOARD [RGF]

marcona almonds, fig-port jam, lavosh

### MEZZE BOARD [RGF]

roasted red pepper hummus, tzatziki, Greek olives, grilled pita

### KOREAN FRIED CAULIFLOWER [GF+V]

radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, Korean hot pepper sauce

## BUFFET-STYLE DINNER

### GRAPEFRUIT + SUGAR CHARRED SALMON [GF]

blackberries, fennel, grilled onions, orange segments, rainbow quinoa, pistachios, radish sprouts

### ROSEMARY BUTTERMILK FRIED CHICKEN + KALE MANCHEGO AND APPLE SLAW

smoked gouda mac n cheese with rosemary brioche breadcrumbs

### BUTTERNUT SQUASH + CORN ENCHILADAS [GF]

cotija, tomatillo verde sauce, served with kale ensalada

### GROW HAPPY GARDEN SALAD [GF]

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, radish sprouts, rainbow carrots, red wine vinaigrette

## STATIONED DESSERT BAR

### HERB BOX/PIVOT BROWNIE [V + GF+DF]

### LEMON BAR [GF]

almond crust, sweet tart lemon curd

### APPLE COOKIE [V]

poached apple, cinnamon, vanilla, golden syrup, freshly squeezed citrus

## INCLUDES OPEN BAR AND CRAFTED MOCKTAILS

\*\* MENU IS SUBJECT TO CHANGE \*\*

