

M-Enabling Summit 2024: Menu

The Renaissance Arlington Capital View does have a dedicated gluten free kitchen.
Menu is subject to change.

Key:

- v is vegan
- vg is vegetarian
- gf is gluten free

Tuesday, 15 October

Breakfast

Coffee and Tea

Vegan / Vegetarian / Gluten Free Tables

- Seasonal fruit in bowls – not mixed
 - *Cantaloupe*
 - *Honeydew*
 - *Pineapple*
 - *Strawberries*
- Cage free scrambled eggs
- Assorted yogurts
- Roasted Yukon gold potatoes
- Morning star sausage
- Avocado toast

Non-Vegan / Non-Vegetarian / Non-Gluten Free Tables

- Seasonal fruit in bowls – not mixed
 - *Cantaloupe*
 - *Honeydew*
 - *Pineapple*
 - *Strawberries*
- Cage free scrambled eggs

- Assorted yogurts
- Roasted Yukon gold potatoes
- Hickory bacon
- Breakfast burritos

Morning Break

- Coffee and Tea
- Cookies and brownies (may have vegan or gluten free options)

Lunch

- Coffee, Tea, Soft Drinks, and bottled water
- Caesar salad
- Pear tomato and mozzarella salad with balsamic drizzle
- Farro salad with butternut squash, dried cranberries, cucumbers, tomato pancetta, pine nuts and basil dressing
- Salmon with peppadew sundried tomato caper relish
- Chicken marsala (*tofu option for marsala for vegan / vegtarians*)
- Tri-color cheese tortellini with pesto sauce
- Garlic fingerling potatoes
- Roasted vegetable medley
- Tiramisu
- Mini strawberry cheesecake
- Seasonal fruit in bowls – not mixed
 - *Cantaloupe*
 - *Honeydew*
 - *Pineapple*
 - *Strawberries*

Afternoon Break

- Soft drinks and bottled water
- Selection of whole fruits

Evening Cocktail Party

Cash bar

- Green chili arepas (v)
- Veggie spring roll (v)
- Chicken tikka masala skewers (gf)
- Coconut shrimp
- Ahi tuna poke (gf)
- Thai chicken cucumber cups (gf)
- Herbed pita, tomato, basil & feta (vg)
- Black bean empanadas (vg)
- Chicken empanada
- Cupcakes with gluten free and vegan options

Wednesday ,16 October

Breakfast

Coffee and Tea

Vegan / Vegetarian / Gluten Free Tables

- Seasonal fruit in bowls – not mixed
 - *Cantaloupe*
 - *Honeydew*
 - *Pineapple*
 - *Strawberries*
- Cage free scrambled eggs
- Assorted yogurts
- Roasted Yukon gold potatoes
- Morning star sausage
- Avocado toast

Non-Vegan / Non-Vegetarian / Non-Gluten Free Tables

- Seasonal fruit in bowls – not mixed
 - *Cantaloupe*
 - *Honeydew*
 - *Pineapple*
 - *Strawberries*
- Cage free scrambled eggs
- Assorted yogurts
- Roasted Yukon gold potatoes
- Hickory bacon
- Breakfast burritos

Morning Break

- Coffee and Tea
- Cookies and brownies (may have vegan or gluten free options)

Lunch

- Coffee / Tea / Soft drinks / bottled water
- Artisan breads and rolls
- Organic baby green, roasted peppers, chickpeas, kalamata olives, red onion and goat cheese with feta vinaigrette olive oil pita, sesame lavosh, tzatziki dip hummus, baba ganoush, tomato, cucumber and feta salad, dolmas
- Boccocini mozzarella, pear tomatoes, petite basil, aged balsamic, extra virgin olive oil
- Tabbouleh salad with citrus, parsley, and tomato
- Grilled lamb or beef shank (possibly tofu)
- Chicken tikka
- Saffron basmati
- Grilled asparagus and red peppers
- Dark chocolate cake
- Baklava with pistachios
- Seasonal fruit in bowls – not mixed
 - *Cantaloupe*
 - *Honeydew*
 - *Pineapple*
 - *Strawberries*

Evening Social Hour

Cash Bar

- Wine
- Beer
- Soft Drinks

Thursday, 17 October

Breakfast

- Coffee and Tea
- Bagel breakfast sandwich, everything bagel, pork sausage, pepper Jack cheese, cage free eggs
- Croissant, ham, sharp cheddar, cage free eggs
- English muffin breakfast sandwich, cage free egg whites, turkey Canadian bacon, spinach
- Breakfast burritos, soy chorizo, potatoes, peppers & onions and Daiya cheddar cheese on a spinach tortilla wrap (v)
- Avocado toast with tomato, radish, micro greens on Lyons bakery sourdough (v)
- Assorted gourmet cupcakes including vegan and gluten-free options

Morning Break

- Coffee, tea, soft drinks, bottled water
- Power, Cliff & Protein Bars
- Gourmet potato chips
- Trail Mix

Lunch

Boxed lunches

- Assorted soft drinks / bottled water
- Roast beef with smoked gouda, lettuce tomato and horseradish mayo on oat hoagie
- Rosemary ham, brie, masculine & fig baguette
- Club roasted turkey breast and asiago cheese with lettuce, tomato, bacon
- Chicken salad marble rye with lettuce and tomato
- Vegan Primavera grilled eggplant, peppers, onions, and zucchini with hummus on a rosemary ciabatta roll
- Vegan Salad Entree mixed greens with grilled mushrooms grape tomatoes, cucumbers, red onions, banana peppers, black olives with Greek vinaigrette