

# COURSELEAF EXECUTIVE FORUM MENUS

## **MONDAY LUNCH | HOMEGROWN**

Includes freshly brewed coffee, water, and iced tea  
mixed greens salad with bleu cheese, pecans, dried fruit, pickled onion, sherry dressing – GF, V  
sweet corn succotash pasta salad – VG  
caramelized brussel sprouts – GF, VG  
creamed corn au gratin – V  
maple glazed carrots – VG, GF  
smoked pork loin  
bourbon cherry sauce – GF, DF  
herb marinated grilled chicken - pan gravy – DF  
warm rolls & whipped butter

## **MONDAY SNACK | TOGA PARTY**

homemade hummus - V  
pita wedges  
mixed olives - GF, VG  
vegetable crudites - GF, VG  
cucumber and mint infused water – V

## **MONDAY DINNER | TACO BAR**

Open bar with beverages of choice  
Chips and Salsa - GF, V, VG, DF  
Chips and Queso - GF, V  
Pork Adobada - GF (with corn tortillas), DF  
Chicken Tinga - GF (with corn tortillas), DF  
Cauliflower Chorizo Rojo - GF (with corn tortillas), V, VG  
Chocolate Chip Cookies - V

## **TUESDAY BREAKFAST | MIDWEST BREAKFAST**

Includes brewed coffee, assorted teas and orange juice.  
diced seasonal fruit and berries – GF, VG  
chef's assortment of breakfast danishes – V  
scrambled eggs – GF, V  
Iowa bacon – DF, GF  
pork sausage links  
house seasoned breakfast potatoes – GF, VG

## **TUESDAY LUNCH | GRAB & GO**

Includes chef's choice whole fruit, cold salad, cookie, and bottled water  
Roast Beef with horseradish mayo, arugula, provolone  
Smoked Turkey Breast with swiss, bacon, avocado, tomato, herb aioli (GF Option, GF/ND Option)  
Grilled Veggies with marinated red peppers, asparagus, zucchini, yellow squash, hummus, greens - VG, V, DF

DF – Dairy Free; GF – Gluten Free; V – Vegetarian; V – Vegan