



# RIMS WESTERN REGIONAL CONFERENCE

MANAGE RISK IN AN UNCERTAIN WORLD

 **Sept. 29 – Oct. 1, 2024**  
Sunriver Resort, Oregon

[www.RIMSWesternRegional.com](http://www.RIMSWesternRegional.com)



## Monday, September 30th

### Breakfast:

- Sliced seasonal melon, pineapple and berry display [gf, ve]
- Assorted individual Greek yogurts and house-made gluten-free granola served with dried fruit, 2% and skim milk [gf, v]
- Honey-cured ham, egg and Tillamook white cheddar-stuffed croissants
- Honey-cured bacon [gf, df]
- Selection of bakery goods with sweet butter and local berry preserves [v]
- Hard-boiled eggs with assorted salts and freshly cracked pepper [gf, df]
- Chilled juices

### Morning Break:

- Sliced seasonal fruit and berry display [gf, ve]
- House-made muffins [v]
- Mango and strawberry-banana smoothies [gf, v]
- Cheddar, white cheddar and Swiss cubes with grapes and almonds [gf, v]

### Lunch:

- Chicken Caesar wrap with lemon grilled chicken, romaine lettuce, tomato, Parmesan cheese and Caesar dressing in a chipotle tortilla
- Turkey and bacon with white cheddar, arugula, tomatoes and pink peppercorn aioli on a pub roll
- Balsamic grilled vegetables with arugula and Boursin cheese spread in a spinach tortilla [v]
- Mixed baby greens with carrots, cherry tomatoes, cucumbers and red onions served with buttermilk ranch and balsamic dressings [gf, ve]
- Tomato-basil bisque [gf, v]
- Salt and pepper kettle chips with ranch and French onion dips [v]
- Oreo brownies and coconut magic bars [v]

### Afternoon Break:

- Assorted energy bars [v]
- Individual beef jerky [df]
- Carrot and celery sticks with hummus [gf, ve]
- Bananas, oranges and apples [gf, ve]
- Assorted individual cheeses [gf, v]
- Sunriver trail mix [v]

### Reception:

- Artisan cheese and charcuterie board with cured meats, marionberry mustard, cayenne honey, pickled vegetables, dried fruits, grapes, crackers and baguettes
- Sesame seared ahi with mango and avocado mousse served in a miso spoon [gf, df]
- Torched Brie and fresh strawberry crostini drizzled with a balsamic and basil reduction [v]
- Watermelon, feta and basil served in a miso spoon topped with pink Himalayan salt [gf, v]
- House smoked salmon skewer with marionberry chutney [gf, df]
- Sriracha-sesame beef skewer [gf, df]
- Sesame chicken skewer with pineapple teriyaki glaze [df]
- Apple, berry and bourbon-cherry pies [v]
- Lemon meringue, key lime and coconut fresh-fruit tarts [v]



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## Tuesday, October 1st

### Breakfast:

- Basil pesto scrambled eggs with feta cheese [gf, v]
- Sausage links [gf, df]
- Roasted red potatoes with wild mushrooms, caramelized onions and herb coulis [gf, ve]
- Assorted sliced breads served with sweet butter, preserves, peanut butter and Nutella [v] Morning Break:

### Morning Break:

- Assorted cookies [v]
- Chocolate-dipped Rice Krispies treats [df]
- No-bake chocolate-peanut butter cookies [gf, ve]
- Oreo and M&M brownies [v]
- Local Eberhard's Dairy ice-cold 2% and skim milk
- Seattle's Best regular and decaf coffee and assortment of Inspired Leaf teas

### Lunch:

- Thyme and sweet corn cornbread served with wild berry sweet butter. [v]
- Mixed green salad with roasted butternut squash, strawberries, roasted red onion, maple glazed apples served with huckleberry vinaigrette. [gf] [ve]
- Wild rice with almonds and sundried berries. [gf] [ve]
- Roasted fingerling potatoes with rhubarb and mustard green Sautee. [gf] [ve]
- Juniper roasted flat iron steak with roasted garlic gastrique [gf] [df]
- Roasted chicken with wild mushrooms and carrot puree. [gf] [df]
- Marion berry pies with vanilla whip cream [v] Afternoon Break:

### Afternoon Break:

- Assorted coffee cakes [v]
- Cinnamon rolls with cream cheese icing [v]
- Chocolate drizzled croissants [v]
- Seattle's Best regular and decaf coffee and assortment of Inspired Leaf teas
- Chocolate-covered espresso beans, honey sticks and lemon slices [gf, v]

### Reception: BBQ Cookout

- Romaine and butter lettuce salad with pickled red onions, cucumbers, shredded carrots, cheddar cheese and cherry tomatoes [GF, V] served with Southwest ranch [GF, V] and red wine vinaigrette dressings [GF, VE]
- Pasta Salad- Chefs Choice [V]
- Skirt Steak with Chimichurri Sauce
- BBQ Chicken breasts with peppers and onions [GF, DF]
- Great Hall cowboy fries with awesome sauce and honey mustard sauce [GF, DF]
- Shortcake with strawberry and mixed berry sauce served with whipped cream [V]
- Iced Tea & Lemonade