



Conference Menu: **Monday, October 5**

October 4-7, 2026 | Bell Harbor Center, Seattle, WA

BEVERAGE SERVICE: Continuous coffee and tea service available throughout the day.

AFTERNOON BREAK

Pretzel Bites Bar: Warm, soft Bavarian-style pretzel bites with stone-ground mustard, honey Dijon, and creamy Bavarian Obatzda cheese sauce. (VEG)

ROOFTOP RECEPTION

Enjoy hosted beer, wine, and cocktails, courtesy of our generous event sponsors.

Mediterranean Salumi Antipasto: Artisan-cured meats and fine cheeses with pickled vegetables, olive tapenade, Mediterranean spreads, rustic breads, and croccantini. (GF without bread; DF option available)

Goat Cheese Stuffed Bacon Wrapped Dates: Sweet Medjool dates filled with creamy goat cheese, wrapped in crisp bacon, and roasted. (GF)

Vegan Stuffed Cremini Mushrooms: Tender cremini mushrooms filled with a savory blend of spinach and artichoke. (GF, V)

Caprese Skewers: Ripe tomatoes, fresh mozzarella, and fragrant basil finished with a balsamic gastrique. (GF, VEG)

Hot Smoked Salmon Fingers: Hot-smoked salmon glazed with honey bourbon and served with lemon aioli. (DF, GF)

Beef Wellington Bites: Tender beef and savory mushroom duxelles wrapped in flaky puff pastry.

Chicken & Waffle Satay: A playful pairing of chicken and waffles finished with a maple sweet chili glaze.



Conference Menu: **Tuesday, October 6**

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BEVERAGE SERVICE: Continuous coffee and tea service available throughout the day.

BREAKFAST

Puget Sound Breakfast: Scrambled eggs, herb roasted potatoes, bacon or chicken apple sausage, breakfast breads, assorted pastries, fresh sliced fruit, honey yogurt, house made granola, and mixed berries. (VEG and GF options available)

MORNING BREAK

Build Your Own Trail Mix Bar: Assorted cocktail nuts, pretzels, sunflower seeds, dried fruit, coconut, and M&M's. (VEG)

LUNCH

Salsa & Spice: Southwest Caesar (GF, VEG), jicama salad (GF, DF, V), seared beef tips (GF, DF), seared rockfish (GF, DF), cilantro rice (GF, DF, V), Hatch chile black beans (GF, DF, V), corn and flour tortillas (V), salsa station, pozole verde (GF, V), and tres leche. (VEG)

AFTERNOON BREAK

Mediterranean Pita Chip Bar: Crisp pita chips with traditional hummus, roasted red pepper hummus, and smoky baba ghanoush. (VEG)

NETWORKING EVENT Aquarium After Dark: Networking Beneath the Waves



Conference Menu: **Wednesday, October 7**

October 4-7, 2026 | Bell Harbor Center, Seattle, WA

BEVERAGE SERVICE: Continuous coffee and tea service available throughout the day.

BREAKFAST

Puget Sound Breakfast: Scrambled eggs, herb roasted potatoes, bacon or chicken apple sausage, breakfast breads, assorted pastries, fresh sliced fruit, honey yogurt, house made granola, and mixed berries. (VEG and GF options available)

SNACK BREAK

Mediterranean Salumi Antipasto: A curated selection of cured meats, artisan cheeses, pickled vegetables, olive tapenade, savory spreads, rustic breads, and crisp croccantini. Gluten-free and dairy-free options available.

Popcorn Bar: Freshly popped popcorn served with assorted savory salts and a tempting selection of mini candies. (GF, VEG)

Dietary Key:

- GF = Gluten Free
- DF = Dairy Free
- V = Vegan
- VEG = Vegetarian
- CN = Contains Nuts