

2026 PCTM ANNUAL CONFERENCE
Meal Selections

PRE-CONFERENCE DINNER

Hors D 'Oeuvres

Chicken Satay
Veggie Egg Rolls
Cheese Display

Dinner Buffet

Tuscan Chicken | Sundried Tomato | Spinach | Garlic Parmesan Cream Sauce
Lasagna | Marinara or Meat Sauce
Grilled Balsamic Vegetable Platter | Zucchini | Squash | Portabella Mushrooms | Roasted Red and Yellow Peppers | Artichoke Hearts
Caesar Salad or Mixed Green Salad
Caprese Salad | Fresh Mozzarella | Sweet Basil
Roasted Asparagus | Lemon Wine Sauce
Home Baked Garlic Bread
Tiramisu | Biscotti | Mini Cannoli

Cash bar available

BREAKFAST

<i>Fresh fruit</i>	<i>Hard Boiled Eggs</i>	<i>Breakfast Potatoes</i>
<i>Yogurts</i>	<i>Scrambled Eggs</i>	<i>Waffles</i>
<i>Pastries</i>	<i>Bacon</i>	<i>Made-to-Order Omelets</i>
<i>Bagels</i>	<i>Sausage</i>	
<i>Cold Cereals</i>	<i>French Toast</i>	

LUNCH BUFFET – THURSDAY

Chef's Soup of the Day
Seasonal Field Greens | Cucumber | Tomato | Carrot | Creamy Buttermilk Ranch | House Vinaigrette
Red Bliss Potato Salad
Roast Beef | Cured Ham | Oven-Roasted Turkey | Sharp Cheddar | Swiss | Provolone
Lettuce | Tomato | Onion | Pickles | Mustard | Mayonnaise
Assorted Breads and Buns
House-Made Kettle Chips
Brownies | Freshly Baked Cookies
Iced Tea, freshly brewed Starbucks coffee, and assorted Tazo teas

LUNCH BUFFET – FRIDAY

Grilled Angus Burgers | BBQ Chicken Breasts

Cheddar | Swiss | Lettuce | Tomatoes | Onions | Pickles | Condiments

Fresh Buns

*Seasonal Field Greens | Cucumber | Tomato | Carrot | Creamy Buttermilk Ranch | House
Vinaigrette*

Macaroni Salad | Creamy Slaw

House-Made Kettle Chips

Brownies | Freshly Baked Cookies

Iced Tea, freshly brewed Starbucks coffee, and assorted Tazo teas

If you have a dietary restriction that is not being met by the meal selections, please reach out to pctm@pctm.org and we can try to make further accommodations.