

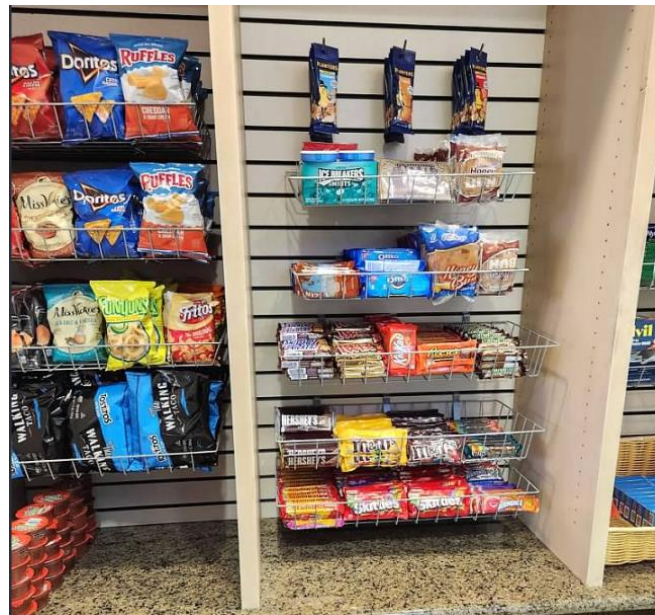
2024 Accordion Convention Dining Options

Dining Options (*snacks?*) from the Pavilion Pantry (24/7) and The Grill (*see times available*)

<u>Pavilion Pantry</u>			
<u>SNACKS</u>		<u>FROZEN FOODS</u>	
Candy	\$3.00	Ice Cream Bars	\$3.00
OREO Cookies	\$3.00	FAT BOY Icecream	\$4.00
Chips	\$3.00	Twix/Snickers Ice Cream	\$4.00
SLIM JIM	\$3.00	Haagen-Daz	\$4.00
Mints	\$3.00	Hot Pockets	\$4.00
HoneyBuns/ Donuts /BIG TEX	\$3.00	LUNCHABLES	\$4.00
Cup Noodles	\$3.00	Lean Cuisine	\$7.00
Pistachios/Peanuts	\$4.00	Stouffers Meals	\$7.00
Nutella	\$4.00	Marie Callendars	\$7.00
Cliff Bars	\$4.00		
Tuna lunch Kit	\$4.00		
ChowMein Noodles	\$5.00		
		<u>TOILETRIES</u>	<u>Price</u>
		All Medicine ea.	\$3.00
		Deodorant	\$4.00
		Hair Spray	\$4.00
		Hair Brush	\$5.00
		Dryer Sheets	\$3.00
		Detergent	\$3.00
<u>BEVERAGES</u>	<u>Price</u>	<u>BEER</u>	
Bottled Water	\$2.00	BUD SELTZER	\$8.00
Can Soda	\$2.00	Domestic Beer	\$8.00
Gatorade	\$4.00	Imported Beer	\$9.00
Redbull	\$5.00	Wine	\$15.00
Monster	\$5.00		
STARBUCKS	\$5.00		



The Grill



Menus for the Thursday Luncheon and both banquets are located on the next page of this document.

2024 Accordion Convention Dining Options

Thursday Luncheon

Served in The Grill (restaurant area)

That's Amore Buffet

\$50 per person for non-conventioners

Caesar Salad:	Romaine hearts, shaved parmesan, herbed croutons with Creamy Caesar Dressing
Caprese Salad:	Heirloom cherry tomatoes, pesto marinated mozzarella, arugula, Balsamic reduction
Chicken Parmesan:	Mozzarella, roasted tomato & garlic marinara, alfredo bechamel
Salmon Puttanesca:	Brined capers, marinated olives, tomatoes, roasted garlic
Vegetable Lasagna:	Ricotta and cheese blend, grilled vegetables
Tuscan Ratatouille:	Squash, zucchini, eggplant, blistered tomatoes, grilled peppers, charred onions
Tiramisu	

Friday Night Banquet

3 Course Plated Dinner: \$65.00 per person for non-conventioners

Soup:	Tomato Bisque
Entrée:	Choice of Chicken, Salmon, or Vegetarian
Dessert:	Alternating Texas Pecan Pie & Cheesecake with Wild berry Coulis

**Vegetarian Option: Eggplant Napoleon

Saturday Night Banquet

3 Course Plated Dinner: \$65 per person for non-conventioners

Salad:	Classic Mixed Green salad with choice of Ranch or White Balsamic Vinaigrette
Entrée:	Choice of Chicken, NY Strip, or Vegetarian
Dessert:	Alternating Flourless chocolate Cake & Fresh Seasonal Berry Tart

**Vegetarian Option: Roasted Portabella stuffed with seasonal Vegetables and wild rice pilaf