

## **Pittcon 2023 Breakfasts**

### **Marriott Philadelphia**

Friday, March 17 - Wednesday, March 22 6:30-8:30 am - Hospitality Suite Salons A-D

Thursday, March 23 6:30-8:30 am - Independence Ballroom

#### **Continental Breakfast Menu (Served Daily)**

Starbucks coffee, decaf, hot tea, water  
Orange & Cranberry juice  
Bagels served with cream cheese, peanut butter, & jelly  
Whole fresh fruit (apples, bananas, oranges)  
Chobani assorted yogurts  
Assorted boxes of cereal  
Oatmeal

#### **Protein Enhancements**

- Friday, March 17-Hard boiled eggs
- Saturday, March 18-Breakfast sandwich with egg & cheese on croissant, Maple sausage
- Sunday, March 19-Scrambled eggs, Bacon
- Monday, March 20-Breakfast burrito with eggs, peppers, onion, cheese
- Tuesday, March 21-Hard boiled eggs, Chicken sausage
- Wednesday, March 22-Scrambled eggs, Bacon
- Thursday, March 23- Breakfast sandwich with egg & cheese on English muffin (Bags to go)

### **PA Convention Center**

***Saturday, March 18 through Wednesday, March 22***

**11:30 am-1:30 pm - Grand Ballroom A**

#### **Saturday, March 18** - (Soup & Salad)

- Soups: Pasta Fagioli \*Vegetarian\* & Cream of Mushroom \*Vegetarian\*
- Farm Greens, Crisp Romaine, Grape Tomatoes, Chickpeas, Croutons, Shredded Carrots, Hard Boiled Eggs, Albacore Tuna, Roasted Turkey Breast, Grilled Chicken, Cheddar Cheese, Blue Cheese Crumbles with Balsamic and Ranch Dressings
- Rolls and Butter
- Herbed Saffron Farro Salad
- Fresh Baked Brownies
- Whole Fruit \*Vegan & GF\*

### Sunday, March 19 - (Premade Sandwiches)

- Roasted Turkey with Asiago Cheese, Caramelized Onions & Spinach-Artichoke Spread on a Rustic Hero
- Italian Combo: Hot Ham with Genoa Salami, Prosciuttini, Provolone & Sun-Dried Tomato Purée on a Seeded Semolina
- Grilled Chicken Salad with Lettuce on a Croissant
- Vegan Smashed Chickpea Salad with Vegan Mayo, Red & Green Peppers, Scallions
- Shredded Carrots & Green Leaf on a Vegan Gluten Free Wrap \*Vegan & GF\*
- Assorted Prepackaged Lays Chips \*GF\*
- Assorted Cookies
- Whole Fruit \*Vegan & GF\*

### Monday, March 20 - (Taste of Philly)

- Traditional Caesar Salad (Cheese & Croutons on the Side) \*Vegetarian\*
- Mini Soft Pretzels \*Vegetarian\*
- Philadelphia Cheese Steaks with Cheese & Fried Onions
- Vegetarian Hoagies \*Vegetarian\*
- Tastykakes \*Vegetarian\*
- Whole Fresh Fruit \*Vegetarian and GF\*

### Tuesday, March 21 - (Soup & Salad)

- Soups: Garden Vegetable \*Vegan & GF\* & Chicken and Corn Tortilla
- Farm Greens, Crisp Romaine, Grape Tomatoes, Chickpeas, Croutons, Shredded Carrots, Hard Boiled Eggs, Albacore Tuna, Roasted Turkey Breast, Grilled Chicken, Cheddar Cheese, Blue Cheese Crumbles with Balsamic and Ranch Dressings
- Rolls and Butter
- Herbed Saffron Farro Salad
- Fresh Baked Brownies
- Whole Fruit \*Vegan & GF\*

### Wednesday, March 22 - (Premade Sandwiches)

- Roasted Turkey with Asiago Cheese, Caramelized Onions & Spinach-Artichoke Spread on a Rustic Hero
- Italian Combo: Hot Ham with Genoa Salami, Prosciuttini, Provolone & Sun-Dried Tomato Purée on a Seeded Semolina
- Grilled Chicken Salad with Lettuce on a Croissant
- Vegan Smashed Chickpea Salad with Vegan Mayo, Red & Green Peppers, Scallions
- Shredded Carrots & Green Leaf on a Vegan Gluten Free Wrap \*Vegan & GF\*
- Assorted Prepackaged Lays Chips \*GF\*
- Assorted Cookies
- Whole Fruit \*Vegan & GF\*

**All lunches will be served with Coffee, Decaf, Hot Tea, Iced Tea, & Water**