

## **Pittcon 2023 Hospitality Suite**

### **Marriott Philadelphia**

Friday, March 17 - Wednesday, March 22 from 5:00 – 11:00 pm - Salons A-D

Dinner Buffet Items from 5:30 - 7:00 pm

#### **Daily Items**

Cheese & Cracker Display

Vegetable & Dip Display

Bags of snacks (chips, popcorn, pretzels)

Coffee, Decaf, Hot Tea and Water Station

Open Bar (5:00 - 11:00 pm)

#### **Friday, March 17** - (St. Patrick's Day Feast)

- Irish Style Caesar, Shredded Kerrygold Vintage, Soda Bread Croutons, "shamrock" Caesar Dressing
- Sliced Corned Beef, Carrots and Celery
- Savoy Cabbage, Caraway and Dill Seed
- Irish Potatoes
- Desserts:
  - Lucky Charm Cup Cakes
  - Guinness Chocolate Pot o' Gold
- Variety of Irish beers

#### **Saturday, March 18** - (Mediterranean)

- Tomato Soup-saffron, fennel, citrus
- Mixed Greens-dates, almonds, pickled onions, ricotta salata, quince vinaigrette
- Garbanzo Bean Salad-tomato, cucumber, onion, artichokes, feta, olives, mint, parsley
- Red Wine Braised Beef-braised leeks, carrots
- Roasted Garlic & Lemon Chicken-roasted olives, piquillo peppers
- Rock Shrimp Risotto-Arborio rice, seasoned broth
- Greek Style Potatoes-lemon, garlic, oregano, chili
- Sautéed Hearty Greens-artichokes, raisins, pine nuts
- Desserts:
  - Biscotti
  - Panettone Bread Pudding
  - Baklava

Sunday, March 19 - (Philadelphia)

- Minestrone Soup
- Caesar Salad-Romaine, Parmesan Cheese, Everything Croutons, Lemon Caesar Dressing
- Build Your Own Hot Sandwiches- (served with classic whiz, amoroso rolls, sliced provolone, ketchup, mayo, & long hots)
  - Chicken Cheesesteak
  - Prime Rib Cheesesteak
  - Impossible Meat & Mushroom
- Pork Fennel Sausage-peppers, caramelized onions
- Crabby Chips-house-made crispy potato chips tossed in Old Bay seasoning
- Onion Rings-tiger sauce
- House Pickles
- Desserts:
  - Pennsylvania Dutch Apple Cobbler
  - Toffee Philly Cheesesteak
  - Chocolate Dipped Eclairs

Monday, March 20 - (Healthy Harvest)

- Bean and Kale Soup
- Baby Watercress Salad-pickled onion, goat cheese, chia seeds, melon, beets, orange vinaigrette
- Quinoa Salad -cherries, pecans, feta, dates, Meyer lemon vinaigrette
- Simply Grilled Chicken-herbs
- Seared Salmon-dill chimichurri
- Wild Rice Pilaf-onions, celery, parsley, slivered almonds
- Sautéed Tuscan Kale-garlic, shallots
- Whole Wheat Pasta-seasonal squash, lemon oil, herbs, melted tomatoes
- Desserts:
  - Fresh Diced Melons and Berries
  - Angel Food Cake
  - Lemon Yogurt Mousse

Tuesday, March 21 - Open from 7:00-11:00 pm after Pittcon Party

- Hot dogs- with Roll, Mustard, Relish, Ketchup, Diced Onion
- Sundae Bar- Vanilla, Chocolate & Strawberry Ice Cream with toppings: Oreo's, Reese's Pieces, Sprinkles, Hershey Chocolate Chips, Crumbled Cones, Peanuts, Bananas Foster Sauce, Hot Chocolate Fudge, Strawberry Sauce

- Chef Crafted Popcorn- Brown Butter, Sea Salt Rosemary, Almonds, Philly Cheesesteak, Tastykake Krimpet (Butterscotch flavor) with Pretzels, Traditional Butter Popcorn, Shakers of Bacon Cheese Powder, Ranch Powder, Garlic Dill Powder
- Herr's break- Jalapeno Kettle Chips, Original Crisp, Tasty Cantina Style Tortilla, Pretzels Chesapeake Crab Dip, Yuengling Beer Cheese, Creamy Sour Cream Onion Dip
- Cheese & Cracker Display
- Vegetable & Dip Display
- Starbuck's Regular Coffee, Decaffeinated Coffee & Assorted Hot Tea

Wednesday, March 22 - (Southwest)

- Chicken Tortilla Soup
- Grilled Romaine Salad-charred corn, black bean, jicama, cilantro, tortilla
- Cilantro Rice
- Burracho Beans-pinto beans, smoked ham hock, Tecate beer
- Enchilada Casserole-ranchero sauce, corn tortillas, shredded cheese
- Tacos:
  - Smoked Ancho Chile Chicken Tinga
  - Michoaca Style Shredded Beef
  - Mahi Mahi in Banana Leaf
  - Impossible Meat & Mushroom
- Served with Tortilla Shells
- Toppings: Cotija Cheese, Cabbage Slaw, 1201 Garlic Hot Sauce, Charred Tomato Salsa, Salsa Verde, Sour Cream, Lime Wedges, Fresh Cilantro
- Desserts:
  - Tres Leches Cake
  - Sopapillas-Mexican Chocolate Fondue, Dulce De Leche
  - Flan De Coco