

2010 New Mexico Vine and Wine Conference
New Mexico Vine and Wine Society and New Mexico State
University Viticulture Program
Menus



Professional Catering

March 5 and 6: Continental Breakfast at 7:30 am

CONTINENTAL BREAKFAST

Assorted Breads, Bagels w/Jam & Butter
Yogurt & Granola
Coffee & Hot Tea
Orange, Apple & Cranberry Juice

Lunch March 5

Garden Salad w/Ranch & Raspberry Vinaigrette Dressing
Chicken Marsala
Spinach & Cheese Stuffed Manicotti
Rice
Vegetables
Iced Tea & Coffee
Tiramisu

Lunch March 6

Green Chili Chicken Posole
Macaroni Salad
Potato Chips
Build your Own Sandwiches
(Turkey, Ham, Roast Beef)
Coffee/Ice Tea

**Wine Reception, Salmon and Heavy Hors d'oeuvres-Friday, March 5,
6:00-8:30 pm**

Banquet Saturday March 6

WINE RECEPTION: 6:00pm Saturday, March 6, 2010

SERVE: 7:00pm

HORS D'OEUVRES

TBD

ENTRÉES

Tossed Salad w/ Walnuts, Cranberries, & Blue Cheese Crumbles

Wild Rice Pilaf

Green Beans Almandine

Choice of:

Pork Loin or Lamb

Rolls & Butter

Coffee/Ice Tea

Dessert

Continental Breakfasts, lunches and breaks are included in registration.

Friday Reception and Banquet are extra