

2026 MID-WINTER CONFERENCE
POW-WOW
PROPOSED LUNCHEON BUFFET MENU
SATURDAY, FEBRUARY 21
TIME TO BE DETERMINED
SERVED BY MERCANTILE CAFE

**In order to have all of the below food choices on the buffet
we must have at least a minimum of 100 people attending the Buffet
so please register early but no later than February 10**

Meats:

Poultry: Marry Me Chicken White Cream Sauce with Sun-Dried Tomatoes
Pork: Citrus & Honey Glazed Ham - local Honey Glazed w/Orange Sauce

*Pasta: Italian Stuffed Shells Ground Beef, Italian Sausage,
Ricotta Cheese & Herbs with Tomato Sauce*

Hot Sides:

Mashed Potatoes w/Brown Gravy on the Side
Squash Casserole with a Caramelized Onion Butter Cream Sauce
Cornbread and Cheese Topping

Cold Side:

Garden Salad

Salad Dressing:

in house Mercantile (local Honey, Mayo Based)
in house Ranch Dressing
Balsamic Vinegar

Dessert:

Chef's Choice

Drinks Provided Through Dept Hospitality

Note: Hospitality room will not be serving food during luncheon buffet