



### **MAG 2023 Included Conference Meals**

#### **Monday Dinner (11/13)**

Garden Salad Bar  
Sautéed Green Beans with Garlic and Olive Oil  
Meat and Vegetarian Lasagna  
Chicken Piccata  
Garlic bread  
Selection of cakes and pies

#### **Tuesday Breakfast, The Executive Continental (11/14)**

Orange and Cranberry Juice  
Season's Picked Fresh Whole Fruit  
Sliced Seasonal Fruits and Berries  
Freshly Baked Morning Muffins and Pastries  
New York Style Bagels | Regular and Flavored Cream Cheese,  
Assorted Breakfast Cereals, Individual Low-fat Fruit and Greek Yogurts

#### **Tuesday Lunch, Artisan Sandwich Display (11/14)**

Artisan Sandwiches  
Potato Salad, Coleslaw, or Pasta Salad  
Potato Chips, Fruit

#### **Tuesday Dinner, The Waterman (11/14)**

Seafood Chowder  
Ocean Club Salad Bar  
Carved Peppercorn Crusted Prime Rib | Horseradish Cream Sauce, Au Jus  
Orange Roughy | Crowned Shrimp Imperial  
Maryland Baked Chicken | Old Bay Seasoning  
Potato Lyonnaise  
Sautéed Seasonal Vegetables  
Cheddar Biscuits and Sweet Cream Butter  
Sundae Bar | Hand-dipped Premium Vanilla Ice Cream, Chocolate and Strawberry Sauces, Caramel, Sprinkles,  
Nuts, Cherries, and Whipped Cream

#### **Wednesday Breakfast Buffet (11/15)**

Orange and Cranberry Juice  
Seasonal Fruits and Berries  
Freshly Baked Morning Pastries and Muffins  
An Assortment of Breakfast Cereals, Individual Low-fat Fruit, and Greek Yogurts  
Farm Fresh Scrambled Eggs  
Hardwood Smoked Bacon, Grilled Ham  
Hash Browns  
Buttermilk Pancakes, Warm Maple Syrup, Whipped Butter