WED Sept 4 - MENUS

All Meals held at the Canyon Ballroom

| TIME | MEAL | TRUCK: | MENU / ALL ENTREES SERVED WITH SIDE AND DRINK: |
|-------------|--|-------------------------------------|---|
| 7A - 9A | BREAKFAST | | Chilled Orange Juice |
| | | AGR Continental Breakfast Buffet | Sliced Seasonal Fruits |
| | | | Hard Boiled Eggs |
| | | | An Assortment of Breakfast Pastries (GF upon Request) |
| | | | Assorted Yogurts (GF) |
| | | | ~ Freshly Brewed Regular and Decaffeinated Starbucks Coffees and Tazo Hot Teas |
| | | | vegan Breakfast Bars |
| 11A - 2:30P | LUNCH | AGR Continental Hot Buffet | Black Bean and Roasted Corn Salad (GF/DF/Vegan) |
| | | | Chips and Salsa (Vegetarian/GF/DF), Sour Cream (GF) |
| | | | Chicken Fajitas (DF/GF) |
| | | | Flour (DF) and Corn Tortillas (Vegan/GF/DF) |
| | | | Spanish Rice (GF/DF) |
| | | | Refried Beans (Vegan/GF/DF) |
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| | | | Churros (Vegetarian) |
| | | | Freshly Brewed Regular and Decaffeinated Starbucks Coffees, Tazo Hot Teas, Iced Teas |
| | | | VEGAN PLATED ENTREE Quinoa Tabbouleh, Jalapeno and Cilantro HUmmus Cucumber, Olive Medley |
| 4P - 8P | Dinner: Food Trucks - Must pay with VOUCHER (you received at Registration) - good for one entree and one drink - Any other items beyond that are pay as you'd like (cash and card) - Friends and family welcome | WINGS AND MORE | - Gluten free meal: Bone In Wings With your choice of 1 wing sauce Tater tots |
| | | | - Regular meal:B oneless wings With your choice of 1 wing sauce Seasoned waffle fries |
| | | | - Regular meal:Popcorn chicken With your choice of 1 wing sauce Mac N' Cheese bites |
| | | DOUGHLICIOUS | Wood Fired Pizzas - Cheese, Pepperoni, Margherita, Meatlovers |
| | | DOUGHLICIOUS | Side of Caesar Salad or Tossed Italian Salad |
| | | GRILLED ADDICTION | -Santa Maria Tri-tip Steak Sandwich served on fresh Brioche bun with fresh organic tomato, onion and lettuce with mild horseradish aioli |
| | | | - Blackberry Glazed Pulled Pork & Coleslaw served on fresh Brioche bun. |
| | | | - Veggie Burger served on fresh Brioche bun with organic tomato, onion and lettuce |
| | | | GF Option: Any above protein on Organic Field Green Salad with Balsamic Vinaigrette |
| | | | Sides: Shoestring French Fries: |
| | | QUE SAZON | - El Duro Rice Bowl: Slow Roasted Shredded Pork with chimichurri pepper served over Jasmine rice topped with Black beans, chipotle aioli, Sriracha, Que Sazon BBQ, Crispy plantains and Cotija cheese |
| | | | - Pollito Asado Rice Bowl: Grilled Chicken with chimichurri aioli, Que Sazon BBQ, served over Jasmine rice topped with Black beans, chipotle aioli, chimichurri aioli, Que Sazon BBQ, Crispy plantains and Cotija cheese |
| | | | Yo Soy Tofu Vegetarian Rice Bowl: Diced and Grilled Tofu mixed with grilled Fajita veggies, served over Jasmine rice, topped with black beans Sweet Plantains:Deep fried Ripe Plantains topped with Cotija Cheese and Drizzled with Chimichurri Aioli |
| | | THREE DOGS | -Cumin Cruated Roast Tenderloin - succulent pork tenderloin, topped with chimichurri and pickled onion, served with a roasted veggie side and mashed potatoes. |
| | | | - Anna's Pollydog Pot Roast- beef chuck, oven- roasted and braised in brown gravy, served with a roasted veggie side and mashed potatoes. |
| | | | - Tipsy Jack 'fruit' Skewers- two of our chimichurri jackfruit skewers, topped with pickled onion, served with a roasted veggie side and mashed potatoes. Veggie option- yum! |
| | | QUEEN BEE | - Beef Tacos: 3 Beef Machaca Tacos, topped with manchengo cheese, charred corn pico de Gallo, and aji Amarillo aioli. Served with a side of mixed Charro Beans |
| | | | - Cajun Shrimp Tacos: 3 Fried Cajun Shrimp Tacos, topped with coleslaw, charred corn pico de Gallo, aji Amarillo aioli, and avacado mousse. Served with a side of mixed Charro Beans. |
| | | | - Quinoa Salad: Quinoa, black beans, red and orange bell peppers, corn pico de Gallo, cauliflower, brocolli, feta cheese, tossed in homemade dressing. Topped with avacado |
| | | AWESOMESAUCE | - Thai Curry Bowl - Dinner Red Curry with Coconut Milk, Bell Peppers, Bamboo Shoots, Cilantro, Grilled Jumbo *Shrimp or on Rice |
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| | | | - Awesomesauce Bowl - Signature Creamy Garlic Sauce, Basil Pesto, Tomato, Cucumber, Toasted Almond, Avocado, Pickled Red Onion, Steak or veggie only on Mixed Greens |
| | | | - Greek Bowl - House Tzatziki Sauce, Tomato, Cucumber, Onion, Kalamata Olives, Roasted Red Pepper Hummus, Greek Dressing (on side), Oregano, Grilled *Chicken & served on Mixed Greens |