

Meals at FOBA 2026

Please Note:

- Menus are subject to change.
- Type your dietary restrictions/requests on the registration form so we may do our best to coordinate with our caterers to accommodate your needs.
- For wine service, you must be 21+ years of age to consume; no outside alcohol permitted.

Footnotes:

- ¹ For those who have purchased the "All Meals" option
² For those who have purchased the "Lunch Only" options
³ For those who have purchased the "Extra Day" reservations package
⁴ For those who have purchased the "Weekender" reservations package

Tuesday, June 23	Wednesday, June 24	Thursday, June 25	Friday, June 26
	Breakfast ¹	Breakfast ¹	Breakfast ¹
	Breakfast Combination: Homestyle Hashbrowns, Scrambled Eggs, Sausage Links Fresh Fruit Salad Coffee & Tea Orange Juice	Breakfast Burrito: Bacon with sour cream & salsa on the side (vegetarian option available) Fresh Fruit Salad Coffee & Tea Orange Juice	Quiche: Meat or Vegetarian Fresh Fruit Salad Coffee & Tea Orange Juice
	Lunch ^{1&2}	Lunch ^{1&2}	Lunch ^{1&2}
	Catered Sandwich or Wrap Box Lunch: Includes a Popular Variety Sandwich or Wrap (gluten free, dairy free, and vegetarian/vegan options available) Deli Salad Dessert Chips Beverage: Can Soda or Bottled Water	Catered Box Lunch (Salad): Chef, Chicken Caesar, Cobb, or Vegetarian/Vegan (salads all include a protein; gluten free, vegetarian, vegan options available) Salad Chips Cookie Carrots with Ranch Dressing Soda or Bottled Water	Pizza Buffet: Cheese, Pepperoni, Vegetarian (gluten free and vegan options available) Garden or Caesar Salad Small Cookies or Dessert Bar Bites Can Soda or Water

Saturday, Sunday, and Monday are on page 3

Tuesday, June 23	Wednesday, June 24	Thursday, June 25	Friday, June 26
<p>Dinner¹</p> <p>Enchilada Casserole: Chicken, Vegetarian, Vegan Tortilla Chips & Salsa Green Salad with Housemade Dressings Marinated Vegetable Salad Iced Tea with Lemon & Ice Water</p>	<p>Dinner¹</p> <p>Asian Buffet: Crispy Lemongrass Chicken (not gluten free) <i>or</i> Asian Tofu with Teriyaki Sauce (gluten free option available) Ginger Sesame Salad Spring Rolls Dessert: Small Cookies & Dessert Bars (bite size) Bottled Water & Soda</p>	<p>Dinner¹</p> <p>Italian Buffet: Spinach Ricotta Lasagna with Italian Sausage, Spinach Ricotta Lasagna (vegetarian), Mediterranean Tomato Rice Soup (gluten free & vegan) House-Baked Italian Bread with Butter Green Salad with Housemade Dressings Dessert: Gourmet Cookie Bars & Gluten Free/Dairy Free Chocolate Walnut Chewies Iced Tea with Lemon & Ice Water</p>	<p>Dinner^{1&4}</p> <p>Comfort Buffet: Cajun Shepherd's Pie (beef), Roasted Vegetable Polenta (vegetarian), Vegan Roasted Vegetable Polenta Parkerhouse Rolls with Butter Marinated Vegetable Salad (gluten free and vegan) Dessert: Cookies (vegan available) & Gluten Free/Dairy Free Chocolate Walnut Chewies Iced Tea with Lemon & Ice Water</p>
<p>Welcome Night Reception Refreshments</p>			
<p>Stuffed Mushrooms European Cheese & Fruit with Cocktail Breads Fresh Vegetables with Ranch Dressing Gourmet Bar Cookies Coffee & Tea Lemonade Ice Water Wine Service</p>			

Saturday, June 27	Sunday, June 28	Monday, June 29
Breakfast^{1 & 4}	Breakfast^{1 & 4}	Breakfast³
Bacon Breakfast Scramble: Eggs, Bacon, Cheddar, Bell Pepper, Onion Vegetarian Breakfast Scramble: Eggs, Cheddar, Bell Pepper, Onion, Spinach, Mushrooms Fresh Fruit Salad Coffee & Tea Orange Juice	Scrambled Eggs & Bacon Assorted Pastries: Scones, Muffins, etc. (gluten free and vegan options available) Coffee & Tea Orange Juice	Scrambled Eggs & Sausage Links Build Your Own Parfait: Yogurt, Berries, Housemade Granola Coffee & Tea Orange Juice
Saturday, June 27	Sunday, June 28	Monday, June 29
Lunch^{1 & 2 & 4}	Lunch^{1 & 2 & 4}	
Catered Salad Box Lunch: Includes a Popular Variety of Big Salad (vary, but all include protein; gluten free, dairy free, and vegetarian/vegan options available) Dessert Chips Beverage: Can Soda or Bottled Water	Catered Box Lunch: Sandwich or Wrap including Turkey & Swiss Croissant, Ham & Swiss Croissant, or Italian Hoagie (gluten free, dairy free, and vegetarian/vegan options available) Chips Cookie Carrots with Ranch Dressing Can Soda or Bottled Water	
Dinner^{1 & 4}	Dinner³	
Mediterranean Buffet: Mediterranean Chicken, Mediterranean Soy Curls, Quinoa & Brown Rice, Roasted Vegetables Toppings available: Lettuce, Tomato, Onion, Pita Chips, Feta Cheese, Tzatziki Sauce Bottled Water and Soda	Roasted Herb Chicken Breasts (gluten free/dairy free) or Vegetarian Spanakopita Wild Rice (gluten free, vegetarian) Sauteed Green Beans (gluten free, vegetarian) Iced Tea with Lemon & Ice Water	
Conference Showcase & Social Refreshments		
Antipasto with Cocktail Bread & Crostini Phyllo Tarts Chicken Almond Salad Spinach Feta Fresh Fruit with Yogurt Gourmet Cookie Bars Iced Tea Lemonade Ice Water Wine Service		