

**VTMUG Technical Conference  
DoubleTree Burlington**

**Preliminary - Food and Beverage Menu  
Thursday Sept 24, 2015**

**Deluxe Continental Breakfast**

Chilled Orange and Cranberry Juices  
Assorted Fresh Baked Breakfast Pastries  
Assorted Bagels with Plain and Vegetable Flavored Cream Cheeses  
Fresh Croissants with Jams and Jellies  
Sliced Seasonal Fresh Fruit  
Freshly Brewed Green Mountain Coffee & Teas – Regular and Decaffeinated

**Morning Break**

Deluxe Continental Breakfast  
Freshly Brewed Green Mountain Coffee & Teas – Regular and Decaffeinated

**Lunch Buffet \*\***

Tossed Garden Salad with Ranch and Balsamic Vinaigrette Dressing  
Chicken Marsala  
Garlic Infused Seared Sirloin Beef Medallions  
Oven Roasted Red Bliss Potatoes  
Steamed Green Beans  
Warm Rolls with Sweet Cream Butter  
Freshly Brewed Iced Tea and Lemonade  
Chef's Choice of Assorted Desserts

\*\* If you are a vegetarian and would like a special lunch meal other than the menu options listed above, see **Vegetarian Meal Request** below

**Afternoon Break**

Granola Bars or Assorted Cookies  
Freshly Brewed Iced Tea and Lemonade  
Freshly Brewed Green Mountain Coffee & Teas – Regular and Decaffeinated

**Post Conference Social**

To be determined – Most likely unhealthy snacks and munchies

**Vegetarian Meal Request**

The DoubleTree Burlington has agreed to provide a limited number of vegetarian meals on a first come first served basis. To request a vegetarian lunch meal, please send an email note with the following in the subject line

Subject: last-name: Vegetarian Meal Request

Please send you request to:

smarches@warwick.net

Your vegetarian meal request must be received by VTMUG no later than Wednesday September 16, 2015