**2017 Ignight Fire Conference Menu**

**Lunch Friday April 26th (1p-3P)**

Caribbean Mango & Cabbage Salad with Sweet Orange Chili Vinaigrette, Cucumber, Jicama, Green Onion, Red Bell Pepper, & Carrots

Roasted Baby Potatoes & Roasted Butternut Squash

Grilled Mahi Mahi or Tofu with Pineapple Ginger Salsa

**Dinner Friday April 26th** **(7p-10p)**

Organic Mixed Greens Salad with Tomato, Cucumber, Crushed Hazelnuts, Garbanzo Beans, Blueberries, Avocado, Bleu Cheese, & Red Wine Vinaigrette

Baked Mac n Cheese & Sautéed Garlic Broccoli

Grilled Tri-Tip with Red Wine Sauce OR Pan Seared Garlic Tofu

**Breakfast Saturday April 27th (7a-10a) Includes Coffee**

Veggie Scramble OR Tofu Scramble with Deep Playa Potato, & Gypsy Fruit Salad

Choice of Smoked Bacon, Sausage, or Veggie Sausage

Belgian Waffles with Whipped Cream & Fresh Berries

**Lunch Saturday April 27th (1p-3p)**

Thai Chopped Salad with Romaine, Cabbage, Shredded Carrots, Radish, Cucumber, Cantaloupe, Snap Peas, Bean Sprouts, Cilantro, Peanuts, & Ginger Lime Dressing

Toasted Coconut Sesame Rice & Sautéed Green Beans with Spicy Tofu

Thai BBQ Chicken

**Dinner Saturday April 27th (7p-10p)**

Kale Salad with Cucumber, Tomato, Roasted Beets, Marinated Red Onion, Dried Cranberries, Toasted Pepitas, Feta Cheese, and Balsamic Honey-Citrus Dressing

Vegan Quinoa Succotash with Peas, Corn, Carrots, Red Bell Pepper, Zucchini, & Mushrooms

Lemon Tarragon Salmon with Capers & Roasted Baby Tomatoes

Vegetarian Chili with Cheddar Cheese, Chopped Onion, & Sour Cream

**Breakfast Saturday April 28th (8a-10a) Includes Coffee**

Veggie Scramble OR Tofu Scramble with Deep Playa Potato, & Gypsy Fruit Salad

Choice of Smoked Bacon, Sausage, or Veggie Sausage

French Toast

**Lunch April 28th (12p-3p)**

Tuscan Salad with Romaine, Arugula, Roasted Sweet Peppers, Tomato, Artichoke Hearts, Olives, Cucumber, Fresh Mozzarella, & Creamy Balsamic Dressing

Grilled Moroccan Chicken OR Garlic Cumin Tofu