

OVERALL CONFERENCE MENUS

Monday, July 29, 2024

10:00 am – 8:00 pm | Conference Day 1

Lunch | Taco Bar Buffet

BUILD YOUR OWN TACO BAR

Seasoned Ground Beef

Spanish Rice

Lettuce, Tomato, Onions, Cheese, Sour Cream, etc.

Condiments

Soft & Hard Taco Shells

Tossed Salad with Dressings

Pasta Salad

Seasonal Fruit Salad

Chef's Choice Dessert

Summertime Lemonade, Coffee & Assorted Tea

Snack Breaks | These snack breaks will vary. We have tried to offer a mix of healthy, sweets, variety of beverages, etc. to meet as many people's needs as possible.

Dinner Social | Montana BBQ

Hamburgers & Veggie Burgers

Pulled BBQ Pork

Crisp Fried Chicken

Lettuce, Tomato, Onions, Pickles, etc. (all the trimmings)

Dinner includes Tossed Green Salad with Dressings

Potato Salad

Angel Hair Pasta Salad

Chips & Onion Rings

Seasonal Fruit Tray

Chef's Choice Dessert

Sodas, Juice, Montana Beers & Classic Beers | Wine / Well Drinks

Tuesday, July 30, 2024

7:30 am – 3:00 pm | Conference Day 2

Breakfast | Montana Highlands Breakfast Buffet

Applewood Smoked Bacon & Country Ham

Style Scrambled Eggs

Home Fried Potatoes

French Toast with Maple Syrup

Individual Assorted Flavored Yogurts

Seasonal fruit tray

Orange Juice

Coffee & Assorted Tea

Snack Breaks | These snack breaks will vary. We have tried to offer a mix of healthy, sweets, variety of beverages, etc. to meet as many people's needs as possible.

Lunch | Deli Lunch Buffet

Sliced Smoked Turkey Breast

Shaved Ham, Slow Roasted Beef.

Cheddar, Swiss, & Monterey Jack Cheese

Soup of the Day

Veggie Pasta Salad

Cucumber & Tomato Salad

Tossed Green Salad with Dressings, Croutons, & Cheese

Pickles, Onions, Tomato, Sliced Pepperoncini, Lettuce,

Mayonnaise, Mustard, & Horseradish Sauce

Sliced Bread and Homemade Rolls

Seasonal Fruit Tray

Cookies & Brownies

Summertime Lemonade, coffee, & Assorted Tea

Important Note: If you have special menu requests please let the hotel catering staff or MPSEOC Team know, & we are happy to help!