

Menu At-a-Glance

2016 Salishan Conference on High-Speed Computing

Monday	Tuesday	Wednesday	Thursday
	BREAKFAST – 7:30-8:30 am	BREAKFAST – 7:30-8:30 am	BREAKFAST – 7:30-8:30 am
	<p><u>Great American Breakfast Buffet</u> Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese, O’Brien Potatoes, Apple-Wood Smoked Bacon and Country Link Sausage, Breakfast Breads and Pastries, Sliced Fresh Seasonal Fruit</p> <p style="text-align: center;">Organic Oatmeal</p>	<p><u>Great American Breakfast Buffet</u> Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese, O’Brien Potatoes, Apple-Wood Smoked Bacon and Country Link Sausage, Breakfast Breads and Pastries, Sliced Fresh Seasonal Fruit</p> <p style="text-align: center;">Organic Oatmeal</p>	<p><u>Great American Breakfast Buffet</u> Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese, O’Brien Potatoes, Apple-Wood Smoked Bacon and Country Link Sausage, Breakfast Breads and Pastries, Sliced Fresh Seasonal Fruit</p> <p style="text-align: center;">Sourdough French Toast</p> <p style="text-align: center;">Organic Oatmeal</p> <p style="text-align: center;">Hard Boiled Eggs</p>
	BREAK – 10:00-10:30 am	BREAK – 10:00-10:30 am	BREAK – 10:00-10:30 am
	<p style="text-align: center;">Assorted Yoplait Yogurts</p> <p style="text-align: center;">Whole Fresh Fruit</p>	<p style="text-align: center;">Build Your Own Parfait (Yogurt, Organic Granola, Dried Fruit and Fresh Berries)</p> <p style="text-align: center;">Assorted Yoplait Yogurts</p> <p style="text-align: center;">Whole Fresh Fruit</p>	<p style="text-align: center;">Organic Granola and Dried Fruit Parfait</p> <p style="text-align: center;">Assorted Yoplait Yogurts</p> <p style="text-align: center;">Whole Fresh Fruit</p>
	LUNCH – 12:00-1:30 pm	LUNCH – 12:00-1:30 pm	LUNCH – 12:00-1:30 pm
	<p style="text-align: center;"><u>Mexican Fiesta Buffet</u> Chicken Fajitas with Peppers and Onions, Grilled Chipotle Skirt Steak, Black Beans, Spanish Rice, Flour Tortillas, Cabbage-Cactus Slaw, Roasted Corn Poblano and Black Bean Salad, Yellow and Blue Corn Tortilla Chips, Chili Con Queso, Olives, Tomatoes, Green Onions, Jalapenos, Shredded Lettuce, Sour Cream, Pico de Gallo, Guacamole, Shredded Cheese</p> <p style="text-align: center;">Tequila-Spiked Apple Cobbler</p>	LUNCH AND DINNER ON YOUR OWN	<p style="text-align: center;"><u>Executive Luncheon Buffet</u> Salishan Clam Chowder, House-Roasted Turkey, Ham and Beef, Organic Greens Salad, Penne Pasta Salad, Potato Salad, Seasonal Fruit, Cheddar and Swiss Cheese, 12-Grain, Sourdough and Russian Rye Breads, Condiments, and Kettle Chips</p> <p style="text-align: center;">Cookies and Brownies</p>
	BREAK – 3:00-3:30 pm		BREAK – 3:00-3:30 pm
	<p style="text-align: center;">Assorted Cookies</p> <p style="text-align: center;">Southwest Mix</p>		<p style="text-align: center;">Assorted Ice Cream Bars</p> <p style="text-align: center;">Potato Chips with Roasted Garlic Dip</p>
	DINNER – 6:00 pm		INFORMAL DISCUSSIONS – 6:00 pm
	<p style="text-align: center;"><u>Potlatch Salmon Barbecue Buffet</u> Local Salmon Filets, Chicken Breasts with Mushroom-Marsala Jus, Citrus Basmati Rice, Roasted Red Potatoes, Fresh Seasonal Vegetables, House-Made Potato Salad, Penne Pasta Salad, Organic Seasonal Greens, Domestic and Imported Cheeses, Smoked Seafood Platter, Rolls and Butter</p> <p style="text-align: center;">Hot Marionberry Cobbler</p>	<p style="text-align: center;">Mediterranean Antipasto Tray (Imported Salami, Artisanal Cheeses, Cured Olives, Marinated Artichokes, Roasted Peppers, Pickled Vegetables)</p> <p style="text-align: center;">Assorted Sushi with Wasabi and Aged Soy, Meatballs with Stone Mustard Demi-Glace, Thai Curry Sauteed Prawns, Cajun-Style Sauteed Prawns, Spanakopita of Spinach and Feta Filled Phyllo Triangles, Grilled Polenta with Red Wine Braised Pork Shoulder, Assorted Vegetable Chips with Roasted Eggplant Dip</p>	
INFORMAL DISCUSSIONS – 8:00 pm <i>(Immediately following Keynote)</i>	INFORMAL DISCUSSIONS – 8:00 pm <i>(Immediately following Working Dinner)</i>	INFORMAL DISCUSSIONS – 8:00 pm STUDENT POSTER SESSION	
<p style="text-align: center;">Roast Baron of Beef, Local and Imported Artisan Cheeses Organic Salad with , Shredded Carrots, Cucumbers and Tomatoes, Red Curry Profiterole with Thai Shrimp Mousse, Fried Mozzarella with Marinara Sauce, Iced Jumbo Prawns, Pesto and Ricotta Cheese Stuffed Mushroom Caps, Assorted Dim Sum and Pot Stickers, Phyllo Cups with Crab, Bay Shrimp or Roasted Red Pepper and Sherry, Basil, and Smoked Provolone</p> <p style="text-align: center;">Chocolate Covered Strawberries Truffles</p>	<p style="text-align: center;">Double Fudge Brownies Assorted Mini Candy Bars Dry Roasted and Salted Peanuts</p>	<p style="text-align: center;">Dungeness Crab Cakes, Chicken and Beef Satay with Thai Peanut Sauce, Vietnamese Salad Rolls, Crusted Brie En Brioche, Smoked Salmon Mousse on Cucumber, Assorted Mini Quiche, Local Bleu Cheese and Spiced Pecans in Puff Pastry, Prosciutto-Wrapped Grilled Asparagus, Guacamole and Pico de Gallo with Blue and Yellow Corn Tortilla Chips, Garden Vegetable Tray</p> <p style="text-align: center;">Bite-Sized Cheesecake</p>	<p style="text-align: center;">Strawberries, Shortcake and Whipped Cream</p>