Menus

This document includes menus for the following meals that are included with Summit 2026 registration:

Sunday June 27
Welcome Reception and Welcome Party

Monday June 28
Breakfast and Lunch

Tuesday June 30
Breakfast and Lunch

Tuesday June 30
Dinner aboard the Goodtime III

Wednesday July 1
Breakfast

SUMMIT 2026 MENUS

Sunday, June 28

Welcome Reception at the Hilton

Taco and Tostada Station	**Proteins:** carne asada, achiote chicken, grilled shrimp, beans **Vegetables:** grilled peppers, zucchini, shredded cabbage cilantro slaw **Toppings:** salsa roja, salsa verde, mexican crema, limes, cojita cheese
Farmer's Market Crudité	**Vegetables:** cauliflower florets, heirloom carrots, celery, kohlrabi, radish, cucumber, cherry tomato **Dips:** hummus, greek yogurt preserved lemon dip, di stefano burrata black truffle dip **Crackers**
Flatbread Station	**Pepperoni** *roasted tomatoes, tomato sauce, provolone* **Buffalo Chicken** *ranch, mozzarella, green onions* **Four Cheese** *mozzarella, provolone, parmesan, aged asiago, tomato sauce* **For dipping:** marinara, garlic sauce, crushed red pepper, grated parmesan, pepperoncini
Drinks	**1 drink ticket provided, followed by cash bar**
Allergies	**Food will be labeled as follows:** Gluten free Dairy Free Vegetarian Vegan Nut free Seafood/Shellfish allergy

SUMMIT 2026 MENUS

Sunday, June 28

Welcome Party at the Rock & Roll Hall of Fame
sponsored by Coalition to Empower Our Future

Dessert	Mini dessert assortment *bite size cakes, chocolates, and mini mousse cups.* *Includes: vegan/gf berry parfaits*
Drinks	1 drink ticket provided, *followed by cash bar*

SUMMIT 2026 MENUS

Monday, June 29

Breakfast

Hot buffet items	Classic scrambled eggs (v, gf) Crispy breakfast potatoes (vn, gf) *with herbs & charred red onions* Applewood smoked bacon (gf, df) Chicken apple sausage (gf, df)
Continental items	Assorted pastries, muffins, and bread *freshly baked artisanal french breakfast pastries, danish, muffins & breakfast breads (may contain nuts)* seasonal sliced fruit with berries individual plain & fruit yogurt
Beverages	Coffee (with decaffeinated option) Tea Selection of apple, cranberry, and orange juices
Allergies	Food will be labeled as follows: Gluten free Dairy Free Vegetarian Vegan Nut free Seafood/Shellfish allergy

SUMMIT 2026 MENUS

Monday, June 29

Lunch

The Ohio City Lunch Buffet

Soups & Salads	Green Chili Corn Soup (vn, gf) *roasted corn, lime, jalapeno, green peppers, sauteed onion, cilantro* Kale & Heirloom Carrot Slaw (vn, gf) *red cabbage, shaved red onion, chickpeas, apple cider vinaigrette* Asparagus Salad (gf, df, n) *asparagus, salmon, peas, almond, lime, mixed greens*
Entrees & Sides	Braised Beef (gf) *slow-cooked beef pot roast, raisin & red wine vinegar demi-glace* Buttermilk Mashed Potatoes (v, gf) Seared Salmon (df) *sicilian fregola, roasted cherry tomatoes, pearl onions, citrus vinaigrette* Butternut Squash Ravioli (v, n) *with sage brown butter, pine nuts* Oven Baked Heirloom Cauliflower (vn, gf) *with extra virgin olive oil, fresh herbs*
Desserts	Apple Cobbler Bars Mini Chocolate Tarts
Allergies	Food will be labeled as follows: Gluten free Dairy Free Vegetarian Vegan Nut free Seafood/Shellfish allergy

SUMMIT 2026 MENUS

Tuesday, June 30

Breakfast

Hot buffet items	mediterranean egg frittata (v, gf) *summer squash, tomatoes, feta cheese, red bell peppers & onions* roasted sweet potato hash (vn, gf) *onions, peppers & herbs* applewood smoked bacon (gf, df) pork breakfast sausage link (gf, df)
Continental items	Assorted pastries, muffins, and bread *freshly baked artisanal french breakfast pastries, danish, muffins & breakfast breads (may contain nuts)* seasonal sliced fruit with berries individual plain & fruit yogurt
Beverages	Coffee (with decaffeinated option) Tea Selection of apple, cranberry, and orange juices
Allergies	Food will be labeled as follows: Gluten free Dairy Free Vegetarian Vegan Nut free Seafood/Shellfish allergy

SUMMIT 2026 MENUS

Tuesday, June 30

Lunch

Build your own salad/grain bowl

Base	Quinoa/ fall grains Mixed greens Kale
Toppings	Vegetables *Roasted Brussels, Delicate squash, Roasted beets* Cheese *Goat cheese, Shredded Cheese* Seeds *Pumpkin seeds, Flax seed, Hemp seeds, Pomegranate seeds* Lemon Vinaigrette
Proteins	Turmeric poached roasted cauliflower Roast steak Grilled chicken
Soup	Roasted butternut squash soup
Dessert	Chocolate Chip Cookies
Allergies	Food will be labeled as follows: Gluten free Dairy Free Vegetarian Vegan Nut free Seafood/Shellfish allergy

SUMMIT 2026 MENUS

Tuesday, June 30

Dinner during the *Rock the Boat* Dance Party *aboard the Goodtime III*

Salad	Marigold Salad (gf, v) *fresh mixed lettuce, sliced strawberry, mandarin orange, feta,* *honey white balsamic vinaigrette*
Entrees	Sirloin Roast (gf, df) *demi glaze* Chicken Piccata (gf) *seared chicken tenderloin with creamy piccata sauce*
Sides	Brussels Sprouts (gf, df, vn) Herb smashed red skin potatoes (gf, df, vn) *with parsley, thyme, and rosemary* House baked herbed focaccia bread with butter (v)
Desserts	Cheesecake *with macerated berry* French Silk Pie *with chocolate crumbled crust and whipped cream*
Drinks	Open bar *All call brands, craft beer, wine, and soda* Coffee, tea, ice tea
Allergies	Food will be labeled as follows: Gluten free Dairy Free Vegetarian Vegan Contains nuts Seafood/Shellfish allergy

SUMMIT 2026 MENUS

Wednesday, July 1

Breakfast

Hot buffet items	egg casserole (gf) *with bacon, cheddar & potatoes* baked fingerling potatoes (vn, gf) *with caramelized garlic & onions, bell peppers & piment d'ville* chicken apple sausage (gf, df) smokehouse canadian bacon (gf, df)
Continental items	Assorted pastries, muffins, and bread *freshly baked artisanal french breakfast pastries, danish, muffins & breakfast breads (may contain nuts)* seasonal sliced fruit with berries individual plain & fruit yogurt
Beverages	Coffee (with decaffeinated option) Tea Selection of apple, cranberry, and orange juices
Allergies	Food will be labeled as follows: Gluten free Dairy Free Vegetarian Vegan Nut free Seafood/Shellfish allergy