

8:00AM - 10:00AM **FOUNTAINVIEW LOBBY**
DAILY (EXCEPT TUES - 8:30)

BREAKFAST

"Lago Mar Continental Breakfast"

Freshly Squeezed Orange Juice & Ruby Red Grapefruit Juice

Butter & Chocolate Croissants, Assorted Danish & Muffins
Sliced Breads, Whipped Butter, Fruit Preserve

Selection of sliced Bagels with Low Fat Herbed Cream
Cheese

Fruit Yogurts

Assorted Cereals

Selection of Seasonal Vine and tree Ripened Fruit, Melons &
Berries

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted
Teas

4:00PM-5:00PM **FOUNTAINVIEW LOBBY**
DAILY (EXCEPT SAT – 5 TO 6)

PM BREAK

Assorted fresh baked Brownies or Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal
Teas

Evian Bottled Water

Assorted Soft Drinks

A Welcome Reception

7:00PM-9:00PM
Tuesday, Dec 16

FOUNTAINVIEW LOBBY

Hosted Bar (2 drink tickets)

Brick Oven Pizza Party

Traditional Caesar Salad

Romaine Lettuce, Garlic Croutons, Calamata Olives
Parmesan Reggiano, Caesar Dressing

Italian Style House Salad

European Cucumbers, Cherry Tomatoes,
Pepperoncini Peppers,
Roasted Red Peppers, Artichoke Hearts, Red Onion Rings,
Hearts of Palm, Green Olives
Italian Dressing, Balsamic Vinaigrette

Garlic Bread

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Assorted Variety of *Pizzas* from our Brick Oven, including:  
Multigrain Vegetarian Pizza, Chicken Alfredo, Three Cheese,  
Italian Meats and BBQ Chicken Pizza

Red Pepper Flakes, Oregano, Basil, Extra Virgin Olive Oil  
and Parmesan Cheese

*Buffalo Chicken Wings*, Blue Cheese Dipping Sauce

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Chef's choice of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

The Conference Banquet

7:00PM-8:00PM

FOUNTAINVIEW LOBBY

Friday, Dec 19

RECEPTION

Hosted Bar (1 drink ticket)

Butler Passed Hors d'oeuvres

Portobella Mushroom Grilled on Garlic Crostini

Feta Cheese and Sun Dried Tomato Fillo

8:00PM-10:00PM

FOUNTAINVIEW & OCEANVIEW LOBBY

PLATED DINNER

Lago Mar Salad

Young Romaine Hearts with sliced Mango, Golden Raisins

Candied Walnuts and Gorgonzola Cheese

Italian Herb Dressing

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Rosemary Rubbed Filet Mignon

Brandied Shallot Butter & Thyme Cabernet Sauce

Caramelized Onion Dauphine Potatoes

or

Almond Dusted Chilean Sea Bass

Vanilla Bean Arabica Coffee Sauce

Roasted Caramelized Root Vegetables

or

Vegetarian Pasta Entrée

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Chocolate Trilogy

A Trio layers of White Milk & Dark Chocolate Mousse with vanilla Genoise

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

HOUSE WINE SERVICE WITH DINNER

A Special Lecture

*The Universe in Collisions:
Discovery Physics at the LHC*
by

Dr. Maria Spiropulu



*Saturday, December 20, 2008
Nova Southeastern University
University Center
7:00pm*

Reception to follow

8:00PM-9:00PM

Dec 20

Nova University Center

Hosted Bar (2 drink tickets)

Hors d'oeuvres

Fruit tray, hummus/pita points, tomato basil bruschetta, chicken satay, crab cakes ,mini quiche, spanikopita, spring rolls, and teriyaki meatballs. Petit fours.