Tuesday

Beverage service including: Starbucks Regular and Decaffeinated Coffee,
Assorted Tazo Herbal Hot & Iced Tea,
Assorted Sodas & Flavored Sparkling Waters
Infused Waters (ie: Cucumber / Strawberry / Lemon-Mint etc.)

Afternoon Break served with:
Chef’s selection of assorted sweet & salty snacks,
freshly baked dessert, crudité tray, and whole fresh fruit

Exhibitor Showcase, Networking Social in Conference Hall (4:45-6 PM)
Light Hors d’oeuvres and No-Host Bar (dinner on your own)

Sponsored by Banner Health
Seasoned Edamame
Grilled Miso Glazed Beef Yakitori Skewers,
Mixed Vegetable Nori Maki Sushi Rolls with Pickled Ginger & Fresh Wasabi
Shrimp Nori Maki Sushi Rolls with Pickled Ginger and Fresh Wasabi
Cream Cheese and Crab Ragoons with Sweet Chili Dipping Sauce
Seared Tuna Ribbons with Wasabi Cream on Crispy Rice Cakes
Vegetable Egg Rolls with Ginger Plum Dipping Sauce
Asian Pork Sliders on Bao Buns with Spicy Slaw
*Cash Bar Services (4:30-6:30)

Wednesday

All-day continuous beverage service including:
Starbucks Regular and Decaffeinated Coffee,
Assorted Tazo Herbal Hot & Iced Tea,
Assorted Sodas & Flavored Sparkling Waters
Infused Waters (ie: Cucumber / Strawberry / Lemon-Mint etc.)

Morning Networking in NAU Prochnow Lobby (7:30-8:30 AM)
Assorted Fresh Baked Danish | Fresh Juice

Morning Break Service to include:
Assorted Energy and Protein Bars | Traditional and Greek Yogurt
String and Cheddar Cheese | Fresh Seasonal Sliced Fruits
Lunch and Keynote Session in Peaks Ballroom (11:45-1:15 PM)

Sponsored by Mercy Care

HEALTHY CHOICE LUNCH BUFFET:

- Tomato Basil Soup
- Fresh Mixed Baby Greens Salad (Vegan/Vegetarian)
- Array of fresh Baby Greens and chopped Romaine
- Grilled Seasoned Sliced Chicken Breast
- Grilled Sliced Portabella Mushrooms & Mixed Veggies (Vegan/Vegetarian Option)
- to include: Zucchini, Eggplants, Red Bell Peppers, Asparagus
- Power/Specialty Salads:
  - Fresh Spinach & Baby Kale Salad
  - Mediterranean Cous Cous Salad* (Vegan/Vegetarian)
  - Chefs Choice Vegetable
- Rice Pilaf (Vegan/Vegetarian) | Whipped Mashed Potatoes
- Assorted Mini Desserts & Fresh minted Fruit Salad (Vegan/Vegetarian)
- Assorted Fresh Baked Rolls & Butter

Afternoon Break served with:

- Chef’s selection of assorted sweet & salty snacks,
- freshly baked dessert, crudités tray, and whole fresh fruit

Outdoor Networking Mixer - 1899 Bar & Grill Lawn (4:30-5:45)

- Mini Roasted Chicken & Chile Quesadillas
- Elote en Vaso (Fire Roasted Corn with Spicy Mayo, Lime, Cotija cheese Garnished with Fresh Lime Wedge & Cilantro) - served in individual cups
- Mini Beef Chimichangas with Salsa Fresca | Jalapeno Poppers
- Fresh Salsa Bar: Assorted Fresh Salsas & Homemade House Guacamole, Chili Con Queso & Spicy Bean Dips - served with Tricolor Tortilla Chips
- *Cash Bar Services (4-6:30)

Thursday

All-day continuous beverage service including:
- Starbucks Regular and Decaffeinated Coffee,
- Assorted Tazo Herbal Hot & Iced Tea,
- Assorted Sodas & Flavored Sparkling Waters
- Infused Waters (ie: Cucumber / Strawberry / Lemon -Mint etc.)

Morning Networking in Conference Hall (7:30-8:30 AM)

- Assorted Fresh Muffins | Fresh Juice

Morning Break Service to include:

- Assorted Energy and Protein Bars | Traditional and Greek Yogurt
- String and Cheddar Cheese | Fresh Seasonal Sliced Fruits
**Lunch and Keynote Session in Peaks Ballroom (11:45-1:15 PM)**

*Sponsored by Arizona Complete Health*

**SOUTHWESTERN BUFFET**
- Tortilla Soup
- **SALADS:**
  - Black Bean & Corn Salad
  - Southwestern Slaw
- ++MAKE YOUR OWN - BURRITO - BOWL - TACOS++
- Grilled & Chopped Southwest Chicken Breast & Southwest Steak-
  - Southwest Portabella Mushroom (Vegan/Vegetarian)
- Fresh Chopped Romaine Lettuce
- Fresh Corn & Flour Tortillas I Tri colored Chips
- Cilantro Lime Rice ++(Vegan/Vegetarian)
- Pinto Beans ++(Vegan/Vegetarian)
- Assorted Accoutrements to include:
  - Pico de Gallo I Corn Salsa | Sour Creme I Homemade Guacamole
  - Shredded Cheese I Cilantro
  - Fresh Tomatoes / Salsa Fresca
- Desserts:
  - *Tres Leches Cake with Strawberries*
  - *Assorted Warm Churros*

**Afternoon Break served with:**
- Chef’s selection of assorted sweet & salty snacks,
  - freshly baked dessert, crudité tray, and whole fresh fruit

**Behavioral Health Awards Mixer in Peaks Ballroom (5-7 PM)**

*Light Hors d’oeuvres and No-Host Bar*

*(dinner on your own)*

*Sponsored by Care1st Health Plan of Arizona*

- Crudité Tray with Fresh Ranch Dip
- Bacon Wrapped Dates with Spicy Honey Drizzle
- Grilled Crispy Polenta Rounds topped with Ricotta and sun-dried Tomato & Basil Chiffonade
- Crispy Potato Latke with Smoked Salmon and Dill Crème Fraiche
- Marinated Asparagus tips wrapped with Prosciutto
- Mini Beef Wellingtons with House-made Búarnaise
- Curried Chicken Salad with Walnuts and diced Apples - in Phyllo cups

**Bruschetta Bar:**
- Served with baskets of Fresh Baked Crostini Rounds
- Toppings: Traditional Tomato Basil Bruschetta Topping, Cannellini Bean,
  - Fresh Italian Parsley, Olive Oil & Lemon Zest Bruschetta Topping, Fresh Black & Green Olive Tapenade

*Cash Bar Services (4-6:30)*
Friday
Morning Networking in High Country Conference Center Pre-Function Hall
(7:30-8:30 AM)
continuous beverage service including:
Starbucks Regular and Decaffeinated Coffee, Assorted
Tazo Herbal Hot & Iced Tea, Assorted Sodas
High Country Continental Breakfast:
   Assorted Juices
   Cold Cereals
   Hot Cereal with toppings
   Hard Boiled Eggs
   Assorted Breakfast Bakeries
   Bagels with Plain and Flavored Cream Cheese
   Traditional and Greek Yogurts
   String and Cheddar Cheese
   Fresh Seasonal Sliced Fruits & Berries

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*Cash Bar Services: Domestic Beer, Imported Beer, Well & Premium Liquor, Wine, Mineral Water, Soda*