



2026 SAFS ANNUAL MEETING

Menus



Monday April 13, 2026

Informal Welcome Event – Reception stations

- New York Pizza Bar
 - 4 varieties of NY inspired pies to include: Classic pepperoni, supreme style, garden vegetable and BBQ chicken. Served with cilantro, grated parmesan cheese and jalapeno peppers
- Slider Station
 - Burger and pulled pork sliders. Served with American cheese, pimento cheese, BBQ sauce, ketchup, mustard, mayo, lettuce, tomato, and onion
- Cookies and Assorted Dessert Bars
- Lemonade and Iced Tea

Tuesday, April 14, 2026

Morning Break

- Embassy Classic Break
 - House Fried Potato Chips, Sliced Seasonal Fruit, Assorted Cookies & Dessert Bars
- Coffee, Soft Drinks, Water

Lunch

- Boxed Lunch each served with Chips, Cookie, and Water
 - Grilled Vegetable Wrap, Honey Ham & Cheese, Turkey Club

Afternoon Break

- The Big Screen Break
 - Fresh Popped Popcorn, Tortilla Chips with Nacho Cheese, Classic Movie Theater Candy
- Coffee, Soft Drinks, Water

Offsite Networking Event at TopGolf

- Ultimate Bites
 - Boneless wings with BBQ, buffalo, and ranch on the side, cheese + charcuterie, homemade pimento cheese dip + tortilla chips, donut holes + chocolate and raspberry sauces, jumbo BBQ meatballs, queso blanco with chips
- Fountain soda, Iced tea, coffee, water
- NOTE: Alcoholic beverages will be available for purchase

Wednesday, April 15, 2026

Morning Break

- Mind Body & Soul Break
 - Hummus with Pita Bread, Vegetable Crudite Cups with Roasted Red Pepper Hummus & Ranch, Dried Fruits & Nut Cups, Nature Valley & Kind Bars
- Coffee, Soft Drinks, Water

Lunch

- Boxed Lunch each served with Chips, Cookie, and Water
 - Grilled Vegetable Wrap, Traditional Chef's Salad, Turkey Club

Afternoon Break

- 7th Inning Stretch Break
 - Fresh Popped Popcorn, Roasted Peanuts, Warm Soft Pretzels with Spicy Mustard and Beer Cheese Sauce, Mini Hot Dogs with Mustard, Ketchup and Relish, Fried Dough
- Coffee, Soft Drinks, Water

Vendor Reception

- Street Taco Station
 - Soft flour and corn tortilla, Chicken tinga & beef barbacoa, Traditional street corn. Served with pickled red onions, shredded lettuce, jalapenos, shredded cheddar jack cheese, cojita cheese, cilantro lime crème, pico de gallo, diced onion & cilantro mix.
- Ice Cream Bar
 - Premium vanilla ice cream presented with hot Belgian chocolate sauce, caramel sauce, compotes, strawberries, whipped cream, candied nuts, and of course, sprinkles!

- Hosted Beer and Wine Bar

Thursday, April 16, 2026

Breakfast

- Greenville Sunrise Breakfast Buffet
 - Seasonal sliced fruit, scrambled eggs, applewood smoked bacon, chicken apple sausage, fried potato wedges with parsley, assorted breakfast breads, butter, assorted jams, and honey, assorted bagels with cream cheese, assorted juices, coffee, herbal hot tea

Lunch

- Italian Pasta Lunch Buffet
 - Italian salad with mozzarella cheese, tomatoes, olives, croutons, and pepperoncini presented with Italian dressing; penne pasta and cheese filled tortellini, garlic alfredo and marinara sauces, meatballs and sliced grilled chicken breast, roasted Italian vegetables, garlic toast; mini cannoli's and cheesecakes
- Water and tea

Hors d'oeuvres

- Domestic cheese and seasonal fruits served with honey lime yogurt sauce and crackers
- Harvest vegetable crudite served with ranch dip

Banquet Dinner

- Smokin' BBQ Dinner Buffet
 - Chop salad with roasted corn, black beans, cherry tomatoes, smoked bacon on the side, red onion and English cucumber with chipotle ranch dressing; broccoli slaw; honey BBQ ribs, dry rub spicy bone-in Tennessee chicken, smoked pulled pork with Eastern Carolina BBQ, Texas style baked beans, grilled corn on the cob with chili lime butter, baked mac & cheese; banana pudding & pineapple cake; sweet corn bread with butter and bakery buns
- Water, Tea, Coffee

Banquet Bar

- Host Bar with Beer, Wine, and Spirits

*Menus are subject to change