



## Dietary Information – EESS Workshop

Dietary needs such as vegetarian, vegan, lactose-intolerant, gluten-free, peanut, tree nut, and shellfish allergies have been accommodated in all meals and snacks throughout the Workshop. Buffet items will allow you to choose your own items according to dietary restrictions. Box lunches will be labeled. Free breakfast will be served at the hotels.

### Monday, October 14

- LUNCH BUFFET: Sandwiches, wraps, salads, fruits
- DINNER BUFFET: Southwestern buffet, desserts, fruit

### Tuesday, October 15

- LUNCH BUFFET: Salad bar buffet
- DINNER BUFFET: Offsite meal at Reunion restaurant featuring a cash bar, appetizers, salads, taco bar, and desserts

### Wednesday, October 16

- LUNCH MENU (BOXED LUNCHES):
  - Boxed Lunches feature your choice of a Chicken Caesar Wrap, Roasted Turkey Wrap, Roasted Tomato Wrap, Red Pepper Hummus Wrap, or Spinach Salad
    - NOTE: There are no tree nuts, sesame, soy, avocado, cantaloupe, lentil, fava beans, peas, green beans, shellfish, pineapple, pork, tofu, coconut oil, or coconut milk in any of the boxed lunches
    - **Boxed Lunch Dietary Selection Guide:**
      - Regular diet – Turkey or Chicken Wrap
      - Vegetarian – Red Pepper Hummus Wrap, Roasted Tomato Wrap, or Spinach Salad
      - Vegan – Red Pepper Hummus Wrap
      - Gluten-free – Spinach Salad
      - Dairy-free – Red Pepper Hummus Wrap
      - Low-sodium – Red Pepper Hummus Wrap
      - No night shade vegetables – Turkey Wrap