



**Native Plant Society of Texas
2024 Fall Symposium
New Braunfels Civic Center**



MENU OPTIONS

LUNCHES, Friday and Saturday

Turkey Pesto: Oven roasted turkey breast, provolone cheese, pesto mayo, lettuce, red onion, tomato on multigrain bread. Dill pickle spear. Chips & a cookie.

Ham Dijon: Applewood smoked ham, colby jack cheese, dijon aioli, lettuce, red onion, tomato on a focaccia roll. Dill pickle spear. Chips & a cookie.

Chicken Salad Croissant: Grilled chicken breast with whipped mayo, fresh dill & grapes on a croissant. Dill pickle spear. Chips & a cookie.

Vegan/Gluten-free Wrap: Humus & assorted fresh vegetables in a gluten-free wrap. Dill pickle spear. Gluten-free chips. Gluten-free cookie.

Vegan Salad (gluten-free): Mixed greens cucumber, carrot, tomato, red onion, garbanzo beans. Dressings: Ranch, Italian or Balsamic. Gluten-free chips. Choice of cookies (gluten-free option included).

AWARDS BANQUET, Saturday Evening

Vegan/gluten-free Fajitas: Sauteed Portabella mushrooms, onions, peppers with 100% corn tortillas. Served with Spanish rice, black beans and dessert.

Chicken Fajitas: Chicken fajitas with onions & peppers with flour tortillas. Served with Spanish rice, black beans, and dessert.

Chicken Piccata: Lightly breaded chicken cutlet served with a creamy lemon sauce, rice pilaf, sauteed green beans, and dessert.