

**Viscom 37/ Mammoth  
June 21-24, 2023  
Sherwin Room, Juniper Springs Lodge**

**Wednesday**

**Opening Reception 6:00 p.m.**

We will meet on the back deck at [Dos Alas CubaRican Café and Lounge](#)

(Hors d'oeuvres and no host-bar)

*Cost is not part of registration fee, so please come prepared to pay. Thank you!*

**Thursday**

**Breakfast 7:30-8:30**

“Traditional Breakfast Chef’s Table”

Chef’s Choice Breakfast Pastries

Cage-Free Scrambled Eggs

House Breakfast Potatoes

Hickory-Smoked Bacon & Country Sausage

Seasonal Sliced Fruit

Yogurt and Granola

Starbucks® Coffee, Teavana™ Hot Tea, Orange Juice and Apple Juice

**Lunch 12:00-1:30**

“Mexican Fiesta Lunch”

Baked Enchiladas – Queso Fresco

Fajitas de Plancha – Limón Carne Asada

with

Warm Corn and Flour Tortillas

Tortilla Chips with Salsas Roja and Verde

Spanish Rice

Refried Beans

Queso Fresco

Cilantro and Diced Onions

Black Bean, Poblano & Roasted Corn Salad

DESSERTS

Mexican Flan – with Seasonal Berries

**Dinner 5:00-6:30**  
“The Mill Smokehouse”

SALADS

Fresh Green Salad – Market Greens, Grape Tomatoes, Red Onions, Cucumbers, Served with Buttermilk Ranch and Red Wine Vinaigrette

ENTRÉES

Smoked California-Style Tri-Tip BBQ-Bourbon Glaze, Mustard BBQ  
and Sweet Vinegar BBQ Sauces

and

Pit-Smoked Pulled Pork Creamy Coleslaw, BBQ Sauce  
and House-Baked Onion Rolls

SERVED WITH

Macaroni & Cheese

Baked Beans

Roasted Corn, Black Bean & Poblano Salad

Artisan Rolls, Onion Rolls, and Sticky Local Honey Cornbread – with Whipped Butter

DESSERT

Baked Apple Crisp Topped with Vanilla Bean Ice Cream

**Friday**

**Breakfast 7:30-8:30**

“Mountain Continental”

Seasonal Fruits & Berries

Breakfast Breads & Pastries

Butter & Fresh Fruit Preserves

**Lunch on your own**

**Dinner on your own**

## **Saturday**

### **Breakfast 7:30-8:30**

“Bluebird Breakfast Chef’s Table”

Brioche French Toast – Fruit Compote  
aMaple Syrup Served on the Side  
Cage-Free Scrambled Eggs & Bacon  
Frittata – Smoked Ham, Mushrooms, Spinach and Gruyère  
Breakfast Potatoes  
Chef’s Choice Breakfast Pastries

### **Lunch 12:00-1:30**

“Create-A-Sandwich Table”

Fresh Bread & Hoagie Rolls  
Sliced Deli Meats – Shaved Roast Beef, Smoked Ham and Roasted Turkey  
Swiss, Provolone and Cheddar Cheeses  
All-American Egg Salad  
Classic Condiments – Mayonnaise, Mustard, Lettuce, Tomato, Red Onion and Pickles  
SERVED WITH  
Kettle-Style Potato Chips  
Benny’s Homemade Assorted Cookies

### **Dinner 5:00-6:30**

“Italian Dinner Table”

#### SALADS

Kale Caesar – Garlic Croutons, Shaved  
Parmesan with Tangy Caesar Dressing  
Panzanella – Crusty Bread, Grape Tomatoes, Shaved  
Red Onions, Ciliegine and Basil Vinaigrette

#### ENTRÉES

Baked Lasagna – Seasonal Vegetables,  
Rich Alfredo Sauce, Parmesan Cheese  
  
Baked Chicken Cacciatore – Rich Tomato Sauce,  
Seasonal Vegetables, Garlic Confit, Thyme and Basil

#### SERVED WITH

Classic Bruschetta – with Aged Balsamic  
Buttery Garlic Bread

#### DESSERT

Classic Tiramisu  
Beverage

Starbucks® Coffee, Teavana™ Hot Tea, Orange Juice and Apple Juice