

PURDUE UNIVERSITY FORT WAYNE

2023 Conservation Conversation Event Menu

Lunch (included with event registration)

- Warm Autumn Salad (V, GF)
 - Enjoy a beautifully crafted salad with roasted sweet potatoes, roasted brussels sprouts, roasted green cabbage, roasted gala apples, roasted carrots, olive oil, pumpkin seeds, and a homemade cider vinaigrette!
- Thai Butternut Squash Red Curry (V, GF)
 - Enjoy a beautiful array of tastes in your mouth. This dish comes with butternut squash, shallots, fresh ginger, red curry paste, curry powder, coconut milk, veggie broth, vegan fish sauce, and spinach.

Dinner (included with dinner registration)

Appetizers:

- Chickpea Bruschetta w/Sundried Tomatoes (V)
 - This comes with mashed chickpeas, parsley, oil, and sun-dried tomatoes on toasted bread.
- Sweet Potato Avocado Bites (V)
 - These sweet potato slices are tossed in olive oil, cumin, and paprika and roasted to tender perfection. A creamy mixture of avocado and lime juice is dolloped on top, and the little stacks are then garnished with a slice of tomato and cracked pepper.

Entree:

- Masala (V)
 - Ingredients include jasmine rice, chickpeas, cauliflower, yellow onion, garlic, ginger, tomato sauce, coconut milk, and Garam Masala and other lovely seasonings and spices from the one and only Taj Mahal in Fort Wayne! This thing packs a little heat, but it's worth it!
- Portobello Steaks w/Lobster Mushrooms (V)
 - Portobello mushroom steaks are pan roasted and then braised in a light stock to become the 'turf' element of the dish. Then, lobster mushrooms make up the 'surf' part. Finally, the dish comes together with a light potato puree.
- Chicken Meal
 - This meal comes with chicken breast, roasted petite potatoes, and asparagus.

Dessert

- Tiramisu (V)
- Pumpkin Meringue Pie (V)