



Nashville, TN | May 7-8th

SUMMIT2025

The Future of Value-Based
Care & Risk Contracting

Food Menu

Reception

Blackened Shrimp and Crispy Cheese Grit Cakes with Hot Remoulade
Antipasto Skewers with Fresh and Marinated Vegetables (GF,DF,V+)

SLIDER STATION

- Brisket Sliders with Red Barbeque Sauce, Fried Onions, Provolone and Coleslaw on Hawaiian Rolls
- Nashville Hot Chicken Sliders with Bread and Butter Pickles and Coleslaw on Brioche Buns
- Fried Catfish Sliders with Tartar Sauce and Chow Chow Relish on Brioche Buns

MACARONI AND CHEESE BAR

- White Cheddar Mac (V) and Truffle Mac (V)
- Accompanied with Short Rib (GF, DF), Smoked Chicken (GF, DF), Bacon, Scallions, Broccoli, and Shredded Parmigiano-Reggiano

DESSERT

- Lemon Meringue Tart
- Mixed Fruit
- Milk Chocolate Verrine

Breakfast

THE CLASSIC BREAKFAST TABLE

- Seasonal Fruit and Mixed Berry Display (GF, V+)
- Croissants, Assorted Pastries and Muffins
- Brooklyn Style Bagels (V+) with Plain, Berry and Herbed Cream Cheeses (GF, V)
- House Whipped Butter (GF, V) and Seasonal Fruit Preserves (GF, V+)
- Soft Scrambled Eggs (GF, DF, V)
- Seasoned Fried Potatoes with Peppers and Onions (GF, V+)
- Applewood-Smoked Bacon (GF, DF)
- Pork Sausage Links (GF, DF)
- Freshly Squeezed Orange and Grapefruit Juices
- Freshly Brewed Illy Coffee and a Collection of Natural and Herbal Tea





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Lunch

BAJA BREEZE LUNCH TABLE

STARTERS

- Chunky Tortilla Soup (GF, DF) with Shredded Chicken and Guajillo Chile with Fried Corn Tortillas on the side
- Roasted Corn Salad (GF, V) with Black Beans, Cotija Cheese, Red Onions, Cilantro and Lime Vinaigrette
- Ensalada Fresca (GF, V) with Romaine, Jicama, Pepitas, Tomatoes, Radish and Chipotle-Orange Dressing

ENTREES AND ACCOMPANIMENTS

- Achiote Steak Fajita (GF, DF)
- Pollo Asado Rojo with Chipotle, Orange and Lime (GF, DF)
- Smoked Pork Al Pastor (GF, DF)
- Roasted Peppers and Onions (GF, V+)
- Cilantro-Lime Rice (GF, V+)
- Pinto Beans (GF, V+)
- Pico de Gallo (GF, V+), Guacamole (GF, V+), Cotija (GF),
- Pickled Onions (GF, V+), Cilantro, and Crema (GF, V)
- Salsa Verde and Salsa Roja (GF, V+)
- Corn (GF, DF) and Flour (DF) Tortillas

DESSERTS

- Cinnamon Churro Tart
- Tres Leches Verrine

For Kosher meals, please visit the Registration Desk to claim your meal.

If you have dietary requests, there should be a variety for you to choose from. If you feel options are not sufficient for you, please stop by the Registration Desk and we will try to make other accommodations.