STEM-Trek: Menu for catered meals at the Halcyon Hotel, Denver, Colorado

“Understanding Risk in Shared CyberEcosystems” or URISC workshop

Beverage service available all day Saturday, and Thursday a.m.

Saturday, Nov. 11, 2017:

Breakfast: All-American style with pancakes, eggs, fruit, Applewood-smoked bacon, potatoes, wild mushrooms, mini croissants, house-made granola, seasonal berries, cherry tomatoes.

Tea Break: Mixed-berry, Kale and assorted fruit smoothies; energy bars; and fresh fruit skewers.

Lunch: Soup, salad, vegetarian pasta, Thyme-Roasted Chicken; Asparagus orzo; Grilled Mahi Mahi; Carrots, Potatoes and three dessert options.

Afternoon break: Charcuterie (assorted meats), cheese and bread basket.

Dinner: Fresh vegetable minestrone; lettuce salad; heirloom balsamic tomato salad; pan-seared Halibut with lemon confit; roasted leek and Yukon potatoes with sundried tomato aioli; grilled filet tenderloin with pearl onions, English peas and a peppercorn reduction; roasted seasonal vegetables; three dessert options, including Tiramisu, Eclairs and Red Velvet Whoopie Pie!

Sunday, Nov. 12, 2017

No meals are provided by URISC. There will be food at the evening event (Exhibitor’s Reception at the McNichols Center—take the conference bus to get there, and ride our “Hermes” coach from that venue to the Halcyon).

Tech badge/Exhibitors’ Passes required for admission.

No meals are provided by URISC Monday through Wednesday, or Friday Nov. 17.

Thursday, Nov. 16, 2017 Breakfast and break are provided. The workshop concludes at noon.

Breakfast: All-American style with pancakes, eggs, fruit, Applewood-smoked bacon, potatoes, wild mushrooms, mini croissants, house-made granola, seasonal berries, cherry tomatoes.

Tea Break: Mixed-berry, Kale and assorted fruit smoothies; energy bars; and fresh fruit skewers.

Halcyon URISC guests will have free access to a 24-hour hospitality service which includes beverages, fruit, carbs and other tasty snacks (they waived our $30. hospitality fee!).