



SLOW LIVING SUMMIT

Downtown Brattleboro, Vermont: May 30 – June 1, 2012

A national convening of cross-sector intelligence, ideas and action for sustainable living
“Common interests, common solutions, common good”

<http://www.slowlivingsummit.org>

MENU

Wednesday

Slow-living Summit Open-House

Location: Latchis (Main theatre floor - front right)

From 5:00 p.m.

Appetizers

Cabot Cheese Board and Crackers

Vermont Smoke and Cure Meats

Sliced Baguettes

Tortilla Chips and Drew's Salsa

Fresh Fruit with Lime Infused Greek Yogurt Dip

Fresh Veggies with Savory Herb Yogurt Dip

Against the Grain Gluten-free Pizzas

Thursday

Continental Breakfast

Latchis Theatre Front Hallway

From 7:30 AM

Orange Juice, Coffee and Tea Service

Bagels and Cream Cheese, Breakfast Pastries

Bottled Water and Organic Valley Milk

Commonwealth Yogurts

Coffee Station for Breakouts Location: Graduate Center

From 10 AM

Coffee and Tea Service
Bottled Water and Organic Valley Milk

Buffet Lunch

Location: River Garden
From: 11:30 a.m.

Local lettuces and sprouts (Gill) - Drew's
Baby Greens
and Veggies - Drew's
Putney Pasta Tortellini Salad - mayo, sweet peppers, spinach and carrot
Putney Pasta Tortellini Salad - sweet onions, kale, tomatoes and vinaigrette

Sandwich Station:

Stonewood Vermont Turkey Salad - mayo, mustard, herbs and sherry vinegar
Grilled Chicken Salad - olive oil, vinaigrette, sweet onions and herbs
Vermont Tofu "Egg Salad"- mayo, mustard, smoked paprika
Egg Salad
Sliced Vermont Smoke and Cure Ham
Sliced Vermont Cheddar
Lettuce, Tomato, Red Onion and Pickles
Against the Grain Rolls
Vermont Bread

Accompaniments:

Stonyfield Yogurts
Cape Cod Chips

Dessert:

Dancing Deer Cookies

Beverages:

T42 (6 CS)
Bottled Water
Organic Valley Milk

Thursday Reception

Location: Latchis Front Hallway
From 5:30 p.m.

Castleton Crackers
Distler's Pretzels

Grafton Cheese Board and Crackers
Baguettes and VTBC European Butter
VTBC Goat Cheese
Organic Valley Pepperoni and Summer Sausage
Organic Valley Cubed Cheeses
Tortilla Chips and Drew's Salsa
Fresh Fruit with Lime Infused Commonwealth Greek Yogurt Dip
Fresh Veggies with Savory Herb Commonwealth Yogurt Dip
Against the Grain Pizzas

Friday

Continental Breakfast

Latchis Theatre Front Hallway
7:30 AM

Orange Juice, Coffee and Tea Service
Bagels and Cream Cheese, Breakfast Pastries
Commonwealth Yogurt
Bottled Water and Organic Valley Milk

Coffee Station for Breakouts Location:
Marlboro Graduate Center
Set-up by 10 AM

Coffee and Tea Service
Bottled Water and Organic Valley Milk

Buffet Lunch

Location: River Garden
11:30 a.m.

Salads:

Local lettuces and sprouts (Gill) - Drew's
Baby Greens
and OV Bleu Cheese - Drew's
Potato Salad - OV Sour Cream, fresh herbs, mustard and kale
Vermont Fresh Pasta Tortellini Salad - pesto, tomato and parmesan
Vermont Fresh Pasta Tortellini Salad - feta, kale, sweet onion, cucumber and
vinaigrette

Quiche:

Bacon Cheddar - Organic Valley bacon and Vermont cheddar
Ricotta, Walnut and Sweet Onion
Kale and Parmesan

Sandwiches:

Vermont Tofu Slices- marinated with Drew's and grilled, tomato and red onion
Organic Valley Turkey Salad - Grapes, Almonds, Mayo and Mustard
Against the Grain Rolls
Vermont Bread

Accompaniments:

Stonyfield Yogurts
Cape Cod Chips

Dessert:

Homemade Chocolate Chip Bars

Beverages:

Bottled Water
Organic Valley Milk
