

LUNCH BUFFET & SPECIALTY COCKTAILS

2024 DISTRESSED INVESTING CONFERENCE

LUNCH BUFFET

SALAD BAR

- Mixed Baby Greens with Cucumber, Tomato, Avocado, Shaved Carrots
- Balsamic Vinaigrette, Roquefort and Oil and Vinegar Dressings
- Classic Caesar Salad of Romaine Hearts, Shaved Reggiano, Focaccia Croutons
- Caprese Salad with Fresh Mozzarella
- Assorted Breads, Rolls and Pita

HOT BUFFET SELECTION

- Chicken Picatta
- Sautéed Salmon with Lemon and Capers
- Farfalle Primavera, Cherry Tomato, Garlic and Olive Oil
- Rosemary Roasted Potatoes and Mixed Seasonal Vegetables

DESSERT

- Pastry Chef's Selection of Dessert Miniatures
- Assorted Mini Petit Fours
- Seasonal Fresh Fruit
- Coffee, Decaffeinated Coffee, Tea
- Lemonade & Iced Tea

SPECIALTY COCKTAILS

OPENING RECEPTION DEC. 3RD:

"DEBT RESTRUCTINI"

A martini with a refined twist for sophisticated tastes.

- 2 oz gin (or vodka)
- 1/2 oz dry vermouth
- 1/2 oz elderflower liqueur (for a fresh "restructured" flavor)
- Lemon twist for garnish

"THE LIQUIDATOR"

A strong and bold cocktail, like liquidating assets with precision.

- 1 oz dark rum
- 1 oz coffee liqueur (e.g., Kahlúa)
- 1 oz Irish cream
- Dash of cinnamon or nutmeg for garnish

MAIN CONFERENCE RECEPTION DEC. 4TH:

"SSG'S CHAPTER 11 SOUR"

A playful take on the Whiskey Sour with a little extra complexity.

- 2 oz bourbon
- 3/4 oz lemon juice
- 1/2 oz simple syrup
- 1/2 oz Amaretto (for a "restructured" twist)
- Lemon twist or cherry for garnish

"TURNAROUND TONIC"

A refreshing gin and tonic with a dash of boldness for those ready to turn things around.

- 2 oz gin
- 1 oz Aperol (for a slight bitterness)
- Tonic water to top
- Lime wedge for garnish