

2025 Small Agency Forum and 2025 Conference & Trade Show Menu

Small Agency Forum Lunch – 12:00pm

Corn Tortilla Soup
Black Bean Salad, Lettuce, Mango, Jicama, Cilantro and Lime Vinaigrette
Charred Vegetables-Squash, Onions, Peppers
Fire Roasted Tomato Spanish Rice
Flour Tortillas, Jalapeños, Salsa Verde, Shredded Jack Cheese, Guacamole, Sour Cream and Tortilla Chips
Braised Chipotle Chicken
Slow Roasted Shredded Beef Barbacoa with Pickled Onions
Dessert Tres Leches

Sunday Networking – 6:00pm

Cheese and Pepperoni Pizza (gluten free options)
Butter Popcorn
Pretzels
Farmers Market Vegetable Display
Fresh fruit display

Monday Lunch – 11:30am

Chopped Salad, Romaine and Iceberg, Chopped Tomato, Cucumber, Carrot, Red Onion, Bacon
Roast Asparagus with Oil Cured Tomatoes Herb and Garlic Butter Fingerling Roast Potatoes
Slow Roast Beef Brisket, Caramelized Onion, Potatoes and Carrots with Brown Tomato Gravy
Braised Kielbasa and Kraut with Caraway, Mustard Seed and Apples
Honey Butter Buttermilk Biscuits
Dessert Warm Cherry Bread Pudding with Bourbon Vanilla Sauce

Monday Networking: Hut Hop – 8:00pm (Hors d'oeuvres)

Assorted Deli Sliders
Crab & Spinach Dip with Toasted Pita Chips
Vegetable Crudites
Build Your Own Sliders
Mac & Cheese Bar
Ginger Vegetable Egg Rolls with Spicy Orange Garlic Sauce
Chicken & Cheese Quesadillas
Sourdough Tomato Bruschetta
Build Your Own Nachos
Pepperoni Pizza
Boneless Chicken Wings (BBQ & Buffalo)

Tuesday Lunch – 11:00am

Mixed Greens - Ranch and Italian Dressing
Southern Style Potato Salad
Green Bean Casserole
Brown Sugar Baked Beans
BBQ Roasted Chicken Breast and Thighs (Boneless)
Low and Slow Pulled Pork
BBQ Sauces- Classic BBQ Sauce and Carolina Mustard Style Sauce
Cheddar Cornbread Muffin
Dessert Seasonal Fruit Crisp



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Tuesday Awards Dinner – 6:30pm

Field Greens Salad w/ Ranch
Rolls with Butter
Sun-dried Tomato Crusted Chicken Breast
Ricotta Gnocchi
Sun-dried Tomato Cream
Broccolini
Tiramisu
Vegan/Vegetarian/Gluten Free/Dairy Free Option: TBD

Wednesday Lunch – 11:30am

Garden Salad - Carrots, Radishes, Chives, Ranch and Italian Dressing
Pasta Salad and Coleslaw
Grilled Burgers and Brats
Macaroni and Cheese
Dessert Strawberry Shortcake Mason Jar

Menus are subject to change.

Other Items

We will have complimentary Tea and Coffee Stations each day.

A La Carte Breakfast Concessions

Kalahari is offering, for purchase, an a la carte breakfast concessions outside Marrakesh from 7:30am – 8:30am Monday thru Wednesday (dependent on consumption). Items include the following:

Yogurt Cup
Fruit Cups
Bagels
Muffins
Breakfast Sandwich - English muffin, fried egg, Canadian bacon, cheese
Sausage Egg and Cheese Biscuit
Coffee/Hot Tea - Selection of Starbucks Specialty Beverages
Soda/Energy Drinks/Bottled Water

Onsite Restaurants

Sortino's Italian Restaurant: <https://www.kalahariresorts.com/ohio/things-to-do/dining/sortinos-italian-kitchen/>

B-Lux bar 7 Grill: <https://www.kalahariresorts.com/ohio/things-to-do/dining/b-lux-grill-bar/>

Cinco Ninos: <https://www.kalahariresorts.com/ohio/things-to-do/dining/cinco-ninos/>

MACS – Macaroni and Cheese Shop: <https://www.kalahariresorts.com/ohio/things-to-do/dining/macs-macaroni-and-cheese-shop/>

The Last Bite (desserts): <https://www.kalahariresorts.com/ohio/things-to-do/dining/the-last-bite/>

Java Manjaro (Starbucks coffee & pastries): <https://www.kalahariresorts.com/ohio/things-to-do/dining/java-manjaro/>