



FundRAISER BREAKFASTS

FRIDAY AND SATURDAY

Hot Breakfast by Homestead Heritage – \$14.00

Friday, November 7th
7:30 am – 10:00 am
3rd Floor Grand Ballroom

Saturday, November 8th
7:00 am – 9:00 am
3rd Floor Grand Ballroom

Your Choice of:

Quiche Lorraine with Sprouted Flour Crust and Side of Baked Oatmeal with Hot Herbal Tea (WAPF)

Quiche:

pastured eggs, sprouted flour, pastured pork sausage, raw milk cheese and milk from pastured cows, organic spinach and onion, mustard, lard, baking powder, *Redmond Real Salt*

Baked oatmeal:

soaked organic oats, pastured eggs, milk and butter from pastured cows, organic sucanat, organic raisins, cinnamon and *Redmond Real Salt*

OR

Poached Pastured Eggs with Tomato Sauce with Pastured Maple Pork Sausage on the Side with Hot Herbal Tea (WAPF/GF/CF/GAPS/Paleo)

Poached egg dish:

pastured eggs, pastured pork lard, organic onions, bell peppers and tomato sauce, *Redmond Real Salt*, cumin, coriander, bay leaves, parsley, chili powder

Sausage:

pastured pork, *Redmond Real Salt*, maple syrup

A La Carte Items Include:

Pastured Chicken Bone Broth	\$5	Hard Boiled Pastured Eggs	\$2
Whole Milk Yogurt and Greek Yogurt	\$4	Organic Whole Fruit	\$2
Berry Fruit Cup	\$4	Hot Herbal Tea	\$2
Soaked Oatmeal Muffin	\$4	Low Temp Pasteurized, Grass-Fed Whole Milk	\$.1

Fixin's Bar:

maple syrup, low temp pasteurized organic grass-fed milk, coconut milk, grass-fed butter, honey, *Redmond Real Salt*

SUNDAY Hot Breakfast by Caveman Truck – \$12.00

Sunday, November 9th 7:00 am – 9:00 am

Event Center Drive, First Floor (outside the Event Center Entrance)

Pastured Egg and Pastured Pork Sausage atop Organic Sweet Potato Shreds Cooked in Green Pasture Products Blue Breeze Organic Virgin Coconut Oil with Hot Chicory Chai Beverage on the side (WAPF/GF/CF/GAPS/Paleo)

Ingredients:

organic sweet potato, organic virgin coconut oil, *Smoking Goose Meatery* pastured pork and eggs, pepper, sage, *Celtic Sea Salt*

Hot Chicory Chai: Rooibos, Tulsi, Chicory, Turmeric, Cinnamon, Maca

MENUS

All of the conference meals are made with *Selina Naturally*® Celtic Sea Salt, *Pure Indian Foods Ghee*® and *Olea Estates Olive Oil*. All the meals are gluten free.

FRIDAY LUNCH BUFFET

Mixed Greens Salad with Dressing made with Olea Estates Olive Oil

Miller's Organic Farm Pulled Pork

Traditional Soaked Black Beans

Non-GMO Corn Tortillas Fried in Tendergrass Farms Pastured Pork Lard

Fermenti Artisan Fermented Cordito

Susie's Sourdough Bread

Gluten-free Bread

Forest Grove Dairy Grass-fed Butter and Pure Indian Foods Ghee

Horchata Gelatin with Original Living Coconut Coconut Cream

Kombucha Kamp Organic Herb Tea



FRIDAY DINNER BUFFET

Mixed Greens Salad with Dressing made with Olea Estates Olive Oil

Fields of Athenry Farm Pastured Roasted Turkey

Wild Rice Stuffing

Mashed Potatoes

Squash

Fermenti Artisan Fermented Cranberry Relish

Green Beans with Pure Indian Foods Ghee

Susie's Sourdough Bread

Gluten-free Bread

Forest Grove Dairy Grass-fed Butter and Pure Indian Foods Ghee

Pumpkin Pudding

Kombucha Kamp Organic Herb Tea

MENUS

SATURDAY LUNCH BUFFET

*Mixed Greens Salad with Dressing made with **Olea Estates** Olive Oil*

Fields of Athenry Farm *Grass-Mineral-Rich Pastured Turkey Soup*

Twilight Dairy *Assortment of Raw Cheeses*

Raw Carrot Flame Raisin Salad

Marksbury Farm Market *Sweet Italian Sausage*

Miller's Organic Farm *Fermented Beets*

Olea Estates *Olives*

Susie's Sourdough *Bread*

Gluten-free Bread

Forest Grove Dairy *Grass-fed Butter* and **Pure Indian Foods** *Ghee*

*Traditional WAPF Conference Cheesecake with **Miller's Organic Farm** Cream Cheese and **JoshEWEa's Garden** Dates and Soaked Almonds*

Kombucha Kamp *Organic Herb Tea*



SATURDAY DINNER BANQUET

Miller's Organic Farm *Pastured Ham with Melon and Lime Wedge*

Bitter Green Salad with Dressing made with Olea Estates Olive Oil

Miller's Organic Farm *Bacon with **Marksbury Farm Market** Organ Meatloaf with Reduction Sauce*

Oven Roasted Small Potatoes

Herb Roasted Vegetables

Fab Ferments *Sauerkraut*

Susie's Sourdough *Dinner Rolls*

Gluten-free Bread

Forest Grove Dairy *Grass-fed Butter* and **Pure Indian Foods** *Ghee*

*Warm Fruit Compote with **Twilight Dairy** Whipped Cream*

Fermenti Artisan *Kombucha and Water Kefir*

MENUS

SUNDAY BRUNCH BUFFET

*Traditional Frittatas with **Copper Creek Farms** Eggs and
Organic Pastures Dairy Cheddar Cheese*

*Breakfast Potatoes Fried in **Tendergrass Farms** Pastured Pork Lard*

***Miller's Organic Farm** Pastured Ham Fried in **Tendergrass Farms** Pastured Pork Lard*

***Miller's Organic Farm** Pastured Breakfast Sausage*

***Vital Choice Wild Seafood** Salmon Lox*

Assorted Cheeses

Sourdough and Gluten-free Baked French Toast

***Twilight Dairy** Real Maple Syrup*

***Fab Ferments** Fermented Apple Butter*

Fresh Fruit

***Susie's Sourdough** Bread*

***Simple Mills** Gluten-free Bread*

***Forest Grove Dairy** Grass-fed Butter and **Pure Indian Foods** Ghee*

***Hidden Pond Farm** Kombucha*



SUNDAY NO HOST DINNER

(3rd Floor JW Ballroom 6-10 7:00 – 8:30 PM)

*Mixed Greens Salad with Dressing made with **Olea Estates** Olive Oil*

***White Oak Pastures** Chicken Stew*

Roasted Potatoes

Root Vegetables

***Fab Ferments** Sauerkraut*

***Susie's Sourdough** Bread*

Gluten-free Bread

***Forest Grove Dairy** Grass-fed Butter and **Pure Indian Foods** Ghee*

Baked Apples with Cinnamon and Honey Drizzle

**This is not part of the conference program cost. The fee of \$30, including tax and tip.
Buy tickets at the hotel registration desk*