

2025 Wild Medicine Conference

Food Menu

Thursday Feast

We will gather on the porch before the feast begins to enjoy an infused lemonade and herbal hors d'oeuvres. Our dinner menu will include 6 additional courses of seasonal delights: salad, soup, cheese, main entrée, dessert and digestif.

Thursday Dinner

For presenters and team members not attending the Feast

Loaded Baked Potatoes with seasoned chicken, roasted broccoli, salad bar and tea bar

Friday Breakfast

Breakfast Buffet: Eggs, Grits, Biscuits, Bacon Fruit, Yogurt, Cereal and Oatmeal Bar

Friday Lunch

Hard/ Soft Shells, Seasoned Ground Beef, Refried Beans, White Rice, etc., Salad Bar

Tea / Water

Friday Dinner

BBQ/ Smoked Chicken, Gouda Grits, Collard Greens, Spicy/Tangy Sauce, Salad Bar

Tea / Water

Saturday Breakfast

Breakfast Buffet: Eggs, Grits, Biscuits, Bacon Fruit, Yogurt, Cereal and Oatmeal Bar

Saturday Lunch

Buddha Bowls with Chicken

Saturday Dinner

Fish with mashed potatoes and asparagus

Sunday Breakfast

Breakfast Burritos Bar: Tortillas, Eggs, Sausage, Salsa, Hashbrowns, Cheese + Fruit, Yogurt, Cereal and Oatmeal Bar, Milk, Oat Milk, OJ, Coffee, Water