

UFCW 2026 Lunch Menu

Lunch is free for all non-federal attendees, which includes federal contractors and CI employees.

All federal employees attending in person and partaking in the catered lunches Tuesday-Thursday are required to pay for their meals. Federal employees can choose which days to partake in the catered lunches. It is preferred that federal employees pay prior to the event between **July 15th through July 24th**. However, federal employees can choose to pay throughout the event as well. Non-federal employees will be provided lunch as part of their registration.

- Monday lunch (**Only for Training Attendees**): Butter Blackened Tilapia with Lemon Dill Sauce Mediterranean Styled Chicken with Artichokes, Capers and Sundried tomatoes Orzo Pasta With garlic, tomatoes, Olives and parmesan Roasted Vegetables \$26/person
- Tuesday lunch: Butter Barbecue Chicken Meat Loaf with Onion Gravy Garlic Mashed Potatoes Vegetable Medley \$26/person
- Wednesday lunch: Sweet Chill Glazed Cajun Grilled Salmon Teriyaki Chicken Thighs with Pickled Carrots and Red Onions Cilantro Rice Green Beans and Roasted Onions \$26/person
- Thursday lunch: Beef fajita with peppers and onions, Chicken fajita with peppers and onions with Flour and Corn tortillas, Rice and black beans, Zucchini Squash and Onions \$26/person
- Box lunches include: Whole Fruit, Sandwich, Bag of Chips, Chocolate Chip Cookie w/Canned Soda or Bottled Water \$26/person

*All lunches include vegan and gluten-free options. Click the lunch menu for more details.

How to Pay:

If you are interested in purchasing catered lunches (provided by the Hotel Catering), please click the "Purchase Lunch" button below, and select "UFCW26" from the "Select an item or event to pay" drop-down menu. Click on "Process Payment." This should bring you to a new page where you enter the amount to pay, credit card information, and your contact information. Once the information is filled out, click "Next" to confirm your payment. **The total amount (when paying for all 4 lunches) is: \$104. The total amount (when paying for all 5 lunches) is \$130.**

Purchase Lunch [here](#).

Monday, July 20, 2026 (*Only for Training Attendees*)

- Butter Blackened Tilapia with Lemon Dill Sauce, Mediterranean Styled Chicken with Artichokes, Capers and Sundried tomatoes Orzo
- Pasta With garlic, tomatoes, Olives and parmesan Roasted Vegetables
- Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Iced Tea

Tuesday, July 21, 2026

- Chef's Selection of Salad, Assorted Rolls with Butter, Barbecue Chicken, Meat Loaf with Onion Gravy Garlic Mashed Potatoes Vegetable Medley
- Chef's Selection of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Iced Tea

Wednesday, July 22, 2026

- Tomato Florentine Soup Sweet Chill Glazed Cajun Grilled Salmon Teriyaki Chicken Thighs with Pickled Carrots and Red Onions Cilantro Rice Green Beans and Roasted Onions
- Chef's Selection of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Iced Tea

Thursday, July 23, 2026

- Beef fajita with peppers and onions, Chicken fajita with peppers and onions
- Flour and Corn tortillas, Rice and black beans, Zucchini Squash and Onions
- Chef's selection of dessert
- Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Iced Tea

Friday, July 24, 2026

- Box lunches include: Whole Fruit, Sandwich, Bag of Chips,
- Chocolate Chip Cookie
- Canned Soda or Bottled Water