

Language AI in the Space Sciences Workshop

March 9th - 12th, 2026

Daily Lunch Menu

If you indicated a dietary restriction during registration, please review the buffet selections carefully. If you do not see an option that meets your needs, kindly speak directly with the caterer onsite for assistance.

TUESDAY - PASTA BUFFET

CAESAR SALAD

Crisp romaine lettuce tossed with Garlic Parmesan croutons, Lightly dusted with a blend of Parmesan & Romano cheeses, served with Caesar dressing

CHICKEN PICATTA

Boneless sautéed breast of chicken served with lemon, white wine, and capers

CAVATAPPI FRESCO

Corkscrew pasta tossed with sun-dried tomatoes, baby spinach and parmesan in a light olive oil and garlic sauce (V)

ROASTED VEGETABLE MEDLEY

An array of colorful, Balsamic marinated seasonal vegetables

WEDNESDAY - SOUP AND SANDWICHES

GARDEN SALAD

Romaine & spring mix tossed with carrots, mushrooms, cucumbers & tomato wedges, served with ranch and Italian dressings

Assorted Sandwiches

Grilled Chicken Caesar Wrap, Tuna Salad Wrap, Greek Griller Sandwich, Mediterranean Chicken Sandwich, Little Italy Sub

Homemade Soups

Farmhouse Vegetable and Chicken Noodle Soup

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THURSDAY - FIESTA BUFFET

FIESTA SOUTHWEST CAESAR SALAD

Romaine lettuce tossed with colorful tortilla croutons, shredded cheese, & black olives with a cilantro lime caesar dressing

MARINATED AND SLICED CHICKEN AND FLANK STEAK

Chicken and Flank Steak marinated with Mexican seasonings, cilantro, and lime. Accompanied by: flour tortillas, sauteed pepper and onions, scratch-made salsa, shredded cheeses, sour cream, and sliced limes

GUACAMOLE, SALSA AND TRICOLOR TORTILLA CHIPS

FIESTA RICE

with corn, onions, black beans & cilantro