



2025 INTERPRETERS CONFERENCE

October 9th - 11th, 2025

Renaissance Hotel - St. Louis, MO

CONFERENCE MEAL MENU:

FRIDAY:

CONTINENTAL BREAKFAST:

Assorted whole Fresh Fruit included. Assorted Bagels with Cream Cheese, Butter & Assorted Jellies - Decaf & Coffee.

HOT LUNCH BUFFER: TASTE OF HILL

Tomato Bisque Soup, Romaine Salad with Tomatoes, Red Onion, Parmesan, and Black Olives served with Red Wine Vinaigrette & Caesar Dressing, St. Louis toasted Beef Ravioli with Marinara Sauce, Pan Seared Chicken with Chef's selection of Gluten-Free Sauce, Cheese stuffed Tortellini tossed in Asiago Cream, Mushrooms & Spring Peas, Marinated Vegetable Medley, Garlic Bread, Classis Tiramisu, Pre-Set Iced Water, Coffee & Tea Service.

DINNER:

Roasted Pork Lion with Herbs & Red Wine Demi Glaze, Salad, assorted artisan dinner rolls, coffee & tea service. **Dessert:** New York Style Cheesecake.

SATURDAY:

CONTINENTAL BREAKFAST:

Assorted whole Fresh Fruit included. Freshly baked Fruit & Cheese Danish, Assorted Old Town Donuts & Decaf & Coffee.

HOT LUNCH BUFFET: JOLLY TAMALE

Tossed Green with shredded Cabbage, Carrots, Tomato with Assorted Dressing, Chili Lime marinated Chicken Fajita, Braised Pork Carnitas, Sauteed Pepper & Onions, Spanish Green Rice, Warm Flour Tortillas, Salsa, Guacamole, Sour Cream, Tomatoes, Black Olives, Shredded Cheese, Lettuce, Jalapenos, Santa Fe Brownies, Pre-Set Iced Water, Coffee & Tea Service.

NOTE: If you have any concerns regarding food allergies, or dietary concerns, please provide that information in the food section of the conference registration form. Thank you - we will notify the catering team accordingly. They make no guarantees regarding the gluten content of these items.