

7:30 - 8:30 AM

Amelia Island Rise & Shine Breakfast Buffet

The sun will rise between 6:45 and 7:00 AM ET in Amelia Island (sorry to our west coast friends!). This early light paints the Atlantic Ocean in soft golds and pinks – perfect for a delicious breakfast before a busy day at the NCCSD Conference!

Berry Patch | Blueberry, raspberry, and strawberries
Cut fruit | Pineapple, cantaloupe, and honeydew
Greek yogurt | Our honey, local pecan granola
Dry cereal | Raisin Bran, Cheerios, Honey-Nut Cheerios,
local pecan granola, milk, plant-based milk
Bakeshop | Scratch muffins, croissants, danish
Spreads | Whipped butter, strawberry & blueberry preserves
Florida juices, freshly brewed coffee, and Numi hot teas

12:00 – 1:15 PM **SO - FLO Lunch Buffet**

In the 17th and 18th centuries, Amelia Island was a well-known refuge for pirates like Blackbeard. Lunch today mixes the island's reputation as a pirate hideout and the rich layers of a Southern-style menu. Enjoy!

Caribbean chop salad | Cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta cheese, and chipotle lime vinaigrette

Garbanzo salad | Cucumber, avocado, onion, tomato, cilantro, dill and lime Island shrimp gumbo | Sofrito, rice, olives and cilantro

Grilled swordfish | Hearts of palm, citrus rum butter beurre blanc

Jerk chicken thighs | Mango mojito relish

Mojo pork | Cilantro, orange and escabeche

Cuban black beans | Ham hocks cumin and lime

Yellow rice | Cilantro, lime and tomato

Plantains | Roasted garlic butter

Sweet | Coconut rum cake and guava cheesecake



7:30 - 8:15 AM **Talbot Island Breakfast Buffet**

The Talbot Islands include Big Talbot and Little Talbot islands, just south of Amelia Island. Over 200 species of birds visit the islands annually and loggerhead turtles often nest on Little Talbot's beaches during the summer.

Enjoy this fresh collection of fruits and freshly made breakfast items.

Berry patch | Strawberries, blueberries, raspberries
Cut fruit | Pineapple, cantaloupe, honeydew
Greek yogurt | Our honey, local pecan granola

Bakeshop | scratch muffin, honey biscuit, croissant, danish

Spreads | Whipped butter, strawberry and blueberry preserves

Local creamy grits | Cheddar cheese, crispy applewood-smoked bacon, green onion

Egg souffle | Seasonal roasted vegetable, feta cheese

Roasted breakfast potatoes | Rosemary, peppers, Vidalia onion

applewood-smoked bacon & chicken apple sausage

Fresh Florida orange juice, freshly brewed coffee, and Numi hot teas

5:45 - 7:45 PM Amelia Island Beach Grill Out

Get ready for sand in your shoes and an ocean breeze (hopefully) as we grill out and relax among the sand dunes on Amelia Island. Dress beach casual and bring your hand fans as it is August! We hope you enjoy the vast selection and celebrate a great conference and opportunity to celebrate our partnerships.

Grilled chicken wings | Buffalo sauce, carrots and celery

Watermelon | Seedless, lime, sweet tea moonshine and arugula

Coleslaw | Cabbage, kale, Granny Smith apple, poppy seed dressing

Macaroni salad | Celery, onion, ham, mayo, sweet peas and broccoli

Pattied | Beef burger, black bean burger and saltwater roll

Linked | Spiced sausage, beef dogs, sauerkraut and potato bun

Chicken breast & blackened mahi

Slicin' toppings | Cheddar, Swiss and provolone

Crunchin' toppings | Leaf lettuce, tomatoes and diced onions

Pourin' toppings | House made barbecue sauce and chef's all natural hot sauce

Spreadin' toppings | Ketchup, datil pepper mustard, mayo and shack sauce

Stackin' toppings | Tobacco onions, pickled peppers and onions, applewood-smoked bacon and pickles

Burnt ends baked beans | Butter beans, red beans, black beans and sorghum

Cob corn | Scallions and butter

Sweet | Apple blackberry crumble with vanilla custard sauce, and chocolate peanut butter pie



Fresh Florida orange juice, freshly brewed coffee, and Numi hot teas