

Menus

As allergens may be present in any food and beverage, Event Participants are responsible for managing their food allergies by notifying Registration@wef.org of meal restrictions

Saturday – September 27th

7:00 am – 8:15 am Workshop Speakers Briefing – McCormick Place: Room S403

*(*for speakers only)*

Honey Ham & Cheddar Breakfast Sandwich
Egg, Honey Ham and Cheddar Cheese on a House Made Biscuit
Egg, Portobello Mushroom, Smoked Gouda Cheese, Flaky Croissant (VG)
Assorted Fresh Baked Muffins, Breakfast Breads, Pastries, Butter and Preserves
Freshly Squeezed Orange Juice
Assorted Juices
Freshly Brewed Regular and Decaffeinate

8:00 am – 9:00 am House of Delegates Breakfast – Hilton Chicago: International South Ballroom

*(*by invitation only)*

Orange and Cranberry Juices
Freshly Brewed Coffee and Tea Service
Bagels and Whole Wheat English Muffins
Butter, Whipped Cream Cheese, Strawberry Jam and Peanut Butter
Whole Apples and Bananas
Hard Boiled Eggs with shell (DF, GF, Vegetarian)
Butter Croissants
Multigrain Croissants
Chocolate Croissants

12:00 pm – 1:00 pm House of Delegates Luncheon – Hilton Chicago: International North Ballroom

*(*by invitation only)*

Vermicelli Noodle Salad - Roasted Vegetables, Sesame Ginger
Vinaigrette (Vegan)
Cucumber Salad - Rice Vinegar, Cilantro, Chili Flakes (GF, Vegan)
Edamame and Sea Salt
Vermicelli Noodle Chicken Lettuce Wrap Roasted Vegetables,
Edamame, Sweet Chili Sauce
Roasted Vegetables & Tofu Wrap Napa Cabbage, Peppers, Green Onions
Sesame Ginger Vinaigrette, Moo Shu Wrap (Vegan)
Pan Seared Tuna - Cabbage, Cucumbers, Cilantro, Fresh Jalapeños Sweet Chili
Mayo, Soft Hoagie Roll (DF)
Kettle Chips
Passionfruit and Salted Caramel Eclairs Spiced Chocolate & Bouchons

Sunday, September 28th

7:00 am – 5:00 am Student Design Competition – McCormick Place: Room S104a

(*by invitation only)

Breakfast

Assorted Fresh Baked Muffins (V)

Breakfast Breads, Pastries, Butter and Preserves (V)

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Tea Selection

Boxed Lunch

****Includes Individual Bag of Chips, Whole Seasonal Fruit, Cookie and Soda**

Roasted Turkey & White Cheddar Sandwich - Turkey, White

Cheddar, Lettuce, Tomatoes, Honey Mustard, Pretzel Roll

Ham & Smoked Gouda Sandwich - Smoked Ham, Smoked Gouda, Dijon

Mustard-Aioli, Arugula, Flaky Croissant

Hummus Wrap - Hummus, Roasted Red Peppers, Cucumber, Tomato, Red

Onion, Mixed Greens, Tahini Sauce, Spinach Wrap (VG)

7:00 am – 8:15 am Workshop Speakers Briefing – McCormick Place: Room S403

(*for speakers only)

Honey Ham & Cheddar Breakfast Sandwich

Egg, Honey Ham and Cheddar Cheese on a House Made Biscuit

Egg, Portobello Mushroom, Smoked Gouda Cheese, Flaky Croissant (VG)

Assorted Fresh Baked Muffins, Breakfast Breads, Pastries, Butter and Preserves

Freshly Squeezed Orange Juice

Assorted Juices

Freshly Brewed Regular and Decaffeinate

8:30 am – 5:00 pm Water Leadership Institute Workshop – McCormick Place: Room N426b

(*for participants only)

Boxed Lunch

****Includes Individual Bag of Chips, Whole Seasonal Fruit, Cookie and Soda**

Roasted Turkey & White Cheddar Sandwich - Turkey, White

Cheddar, Lettuce, Tomatoes, Honey Mustard, Pretzel Roll

Ham & Smoked Gouda Sandwich - Smoked Ham, Smoked Gouda, Dijon

Mustard-Aioli, Arugula, Flaky Croissant

Hummus Wrap - Hummus, Roasted Red Peppers, Cucumber, Tomato, Red

Onion, Mixed Greens, Tahini Sauce, Spinach Wrap (VG)

9:00 am – 11:00 am Member Association Leaders Forum – Hilton Chicago: Continental C Ballroom
*(*by invitation only)*

Orange and Cranberry Juices
Freshly Brewed Coffee and Tea Service
Bagels and Whole Wheat English Muffins
Butter, Whipped Cream Cheese, Strawberry Jam and Peanut Butter
Whole Apples and Bananas
Hard Boiled Eggs with shell (DF, GF, Vegetarian)
Butter Croissants
Multigrain Croissants
Chocolate Croissants

12:30 pm – 2:00 pm Past Officers Meeting – Hilton Chicago: Marquette Room
*(*by invitation only)*

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea
Farro and Manchego Salad - Arugula, Radicchio, Iceberg, Sautéed Peppers,
Toasted Sunflower Seeds, Apple Cider Vinaigrette (V)
Pan Seared Chicken Piccata - Parsnip Puree, Broccolini, Roasted Pepper, Vesuvio
Potatoes, Brown Butter Parley and Caper Sauce (GF)
Seared Vegan Cutlet - Roasted Potatoes, Spinach, Grilled Vegetables Saffron
Pepper Coulis (VG)
Meyer Lemon Cheesecake - Graham Crackers, Meyer Lemon Filling,
White Chocolate
Mousse, Passion Fruit Coulis, Torched Meringue

1:00 pm – 5:00 pm Operations Challenge Orientation – McCormick Place: Booth 6768
*(*for participants only)*

Individual Bag of Chips, Whole Seasonal Fruit, Cookie and Soda Included
Roasted Turkey & White Cheddar Sandwich - Turkey, White
Cheddar, Lettuce, Tomatoes, Honey Mustard, Pretzel Roll
Ham & Smoked Gouda Sandwich - Smoked Ham, Smoked Gouda, Dijon
Mustard-Aioli, Arugula, Flaky Croissant
Hummus Wrap - Hummus, Roasted Red Peppers, Cucumber, Tomato, Red
Onion, Mixed Greens, Tahini Sauce, Spinach Wrap (VG)

2:00 pm – 7:00 pm Black in Water Summit & Reception – Hilton Chicago: Continental Ballroom A&B
(*by invitation only)

4:45 pm – 6:15 pm Student Design Competition Team Photos & Awards – McCormick Place: S102c
(*for participants only)

Double Pepperoni Deep Dish Pizza
Vegetable Thin Crust Pizza
Classic Caesar Salad Cups
Breadsticks

7:00 pm – 9:00 pm Student and Young Professionals Reception – Hilton Chicago: Boulevard Room
(*by invitation only)

Crispy Sea Salt Patatas Bravas (GF, VG)
Saffron Marinated Olives (GF, VG)
Baked Goat Cheese, Fired Roasted Tomato Sauce with Polenta Bread (V)
Chicken Pinchos, Pimento Broth (GF, DF)
Seafood Paella (GF, DF)

Monday, September 29th

11:30 am – 1:00 pm Asian and Pasifika Cultures Luncheon – McCormick Place: S103b
(*by invitation only)

Served with Rolls & Butter
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas
Salad - Baby Lettuce, Tomatoes, English Cucumber, Heirloom Carrot,
Balsamic Dressing (V)
Lemon Garlic Chicken Breast - Roasted Potatoes, Seasonal Vegetables,
Lemon Jus
Spaghetti Squash - Plum Tomato, Basil, Grilled Asparagus, Italian Parsley (VG)
Bronzeville Butter Cake - Whipped Cream, Roasted Strawberry Jam (V/GF)
Eli's Vegan Chocolate Cheesecake (VG)

11:30 am – 1:00 pm Hispanic in Water Luncheon – McCormick Place: S102c

(*by invitation only)

Served with Rolls & Butter

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

Salad - Baby Lettuce, Tomatoes, English Cucumber, Heirloom Carrot,
Balsamic Dressing (V)

Lemon Garlic Chicken Breast - Roasted Potatoes, Seasonal Vegetables,
Lemon Jus

Spaghetti Squash - Plum Tomato, Basil, Grilled Asparagus, Italian Parsley (VG)

Bronzeville Butter Cake - Whipped Cream, Roasted Strawberry Jam (V/GF)

Eli's Vegan Chocolate Cheesecake (VG)

12:15 pm – 5:00 pm Career Fair Student Lunches – McCormick Place: S105

(*for participants only)

Boxed Lunches

Individual Bag of Chips, Whole Seasonal Fruit, Cookie and Soda Included

Grilled Chicken Pesto Sandwich - Grilled Chicken Breast, Fresh Mozzarella, Oven Dried
Tomato, Arugula, Basil Pesto, Ciabatta Roll

Ham & Smoked Gouda Sandwich - Smoked Ham, Smoked Gouda, Dijon Mustard-Aioli,
Arugula, Flaky Croissant

Hummus Wrap - Hummus, Roasted Red Peppers, Cucumber, Tomato, Red Onion, Mixed
Greens, Tahini Sauce, Spinach Wrap (V/GF)

Afternoon Break

Hummus Trio Platter - Traditional Lemon And Garlic, Spice Red Pepper, And Edamame
Hummus Served With Fresh Cut Vegetables And Pita Chips (VG/DF)

12:15 pm – 2:30 pm Member Association Professional Staff Luncheon – McCormick Place: S104b

(*by invitation only)

Served with Rolls & Butter

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

Salad - Baby Lettuce, Tomatoes, English Cucumber, Heirloom Carrot,
Balsamic Dressing (V)

Lemon Garlic Chicken Breast - Roasted Potatoes, Seasonal Vegetables,
Lemon Jus

Spaghetti Squash - Plum Tomato, Basil, Grilled Asparagus, Italian Parsley (VG)

Bronzeville Butter Cake - Whipped Cream, Roasted Strawberry Jam (V/GF)

Eli's Vegan Chocolate Cheesecake (VG)

- 4:00 pm – 4:45 pm WEF Awards & Presidential Reception – McCormick Place: Grand Ballroom Lobby**
Hors D'oeuvres - Passed
Crispy Chicken Biscuit - Butter Pickle Slice, Avocado Crema
Spinach And Mushroom Quesadilla - Pico de Gallo
Vegetable Samosa -Tamarind Chutney (VG/DF)
- 5:15 pm – 6:15 pm Circular Water Economy/Industrial Reception – McCormick Place: S102d**
Hors D'oeuvres - Passed
BBQ Pork Steamed Bao (DF)
Chicken Potsticker (DF)
Crispy Vegetable Spring Roll (V/DF)
- 7:00 pm – 8:30 pm WEF Leaders & Incoming Presidents Reception – Hilton Chicago: Normandie Lounge**
(*by invitation only)
Hors D'oeuvres – Passed
Round Beef Carving Station - Red Wine Reduction, Whole Grain Mustard,
Buttery Rolls, Roasted Heirloom potatoes
Tapas Display
Crispy Sea Salt Patatas Bravas (GF, VG)
Saffron Marinated Olives (GF, VG)
Baked Goat Cheese, Fired Roasted Tomato Sauce, Polenta Bread (V)
Chicken Pinchos, Pimento Broth (GF, DF)
Seafood Paella (GF, DF)
Salad Display
Wedge Salad - iceberg, tomatoes, bacon, crumbled blue cheese,
chives, buttermilk ranch
Chop House Salad - mixed greens, peppers, tomatoes, cucumbers,
honey Dijon vinaigrette
Vegetarian Caesar Salad - romaine, watercress, shaved parmesan,
croutons, chive Greek yogurt Caesar dressing
Mini Sweet Table
Chocolate Pot de Crème (GF)
Crème Brulee (GF)
Assorted Cake Pops
Macaron Lollipops
Macaroons

Tuesday, September 30th

12:15 pm – 1:45 pm InFLOW Luncheon & Closing Ceremony – McCormick Place: Room S103b

(*for participants only)

Buffet includes Coffee, Decaf, Hot Tea and Iced Tea

Mixed Salad - Baby Lettuces, Tomato, Cucumber, Tahini Sauce (VG,GF,DF)

Pita Bread and Hummus

Vegetarian Stuffed Peppers - Baked Bell Peppers, Quinoa, Spinach, Feta,
Tomato Sauce (V,GF,NF)

Feta Brined Chicken Breast - Chicken Breast Marinated in Feta Brine, Served with
Parsley-Caper Salsa Verde, Lemon-Herb Couscous (NF)

Mediterranean Sweet Potatoes - Roasted Sweet Potatoes, Olive Oil, Garlic,
Herbs (VG,GF,DF)

Green Bean Almond Gremolata - Steamed Green Beans with a Zesty Almond and
Citrus Topping (V,GF,DF)

Lemon Olive Oil Cake (V,DF)

Greek Yogurt and Honey Panna Cotta (V,GF)

5:30 pm – 7:30 pm Operations Challenge Awards Reception – Hilton Chicago: International North (*for participants only)

Minestrone soup

Pastas Display

Orecchiette Pomodoro - roasted garlic, arugula, zucchini, charred tomatoes, basil

Rigatoni with Chicken: pancetta, heirloom tomatoes, fresh basil, truffle demi-glace

Ricotta Tortellini: spinach, broccolini, wild mushroom, bechamel

Meatballs - Toppings to include shaved parmesan | crushed red pepper | grated asiago

Warm Garlic Bread Sticks

Donut Display - Nutella | chocolate glaze | cream cheese & sprinkles | cinnamon sugar

Wednesday, October 1st

- 7:00 am – 8:15 am Community Leadership Council Appreciation Breakfast – McCormick Place: N226**
(*by invitation only)
Seasonally Influenced Sliced Fruit
Assorted Fresh Baked Muffins
Breakfast Breads
Pastries, Butter And Preserves (V)
Scrambled Eggs (V/GF)
Chicken & Apple Breakfast Sausage Links
Freshly Brewed Regular And Decaffeinated Coffee, Herbal Tea Selection
Freshly Squeezed Orange Juice
- 8:00 am – 10:00 am Manufactures and Representatives Community – McCormick Place: Room N226**
Seasonally Influenced Sliced Fruit
Assorted Fresh Baked Muffins
Breakfast Breads
Pastries, Butter And Preserves (V)
Scrambled Eggs (V/GF)
Chicken & Apple Breakfast Sausage Links
Freshly Brewed Regular And Decaffeinated Coffee, Herbal Tea Selection
Freshly Squeezed Orange Juice
- 12:00 pm – 2:00 pm WEF Board of Trustees & DEI Committee – McCormick Place: Room N227**
(*for committee members only)
Includes Individual Bag Of Chips, Whole Seasonal Fruit, Cookie And Canned Soda.
Roasted Vegetable - Roasted Bell Peppers, Zucchini, Eggplant, Red Onion, Fresh
Mozzarella, Basil Pesto, Focaccia Bread
Grilled Chicken Pesto - Grilled Chicken Breast, Fresh Mozzarella, Oven Dried Tomato,
Arugula, Basil Pesto, Ciabatta Roll
Ham & Smoked Gouda - Smoked Ham, Smoked Gouda, Dijon Mustard-Aioli, Arugula,
Flaky Croissant
- 12:15 pm – 1:15 pm Program Community – McCormick Place: Room N228**
(*for committee members only)
Includes Individual Bag Of Chips, Whole Seasonal Fruit, Cookie And Canned Soda.
Roasted Vegetable - Roasted Bell Peppers, Zucchini, Eggplant, Red Onion, Fresh
Mozzarella, Basil Pesto, Focaccia Bread
Grilled Chicken Pesto - Grilled Chicken Breast, Fresh Mozzarella, Oven Dried Tomato,
Arugula, Basil Pesto, Ciabatta Roll
Ham & Smoked Gouda - Smoked Ham, Smoked Gouda, Dijon Mustard-Aioli, Arugula,

Flaky Croissant