



IMSH 2026 KEY EVENTS MENUS

Saturday Diamond Ball Dinner

Salad: Artisan Lettuces, Pickled Shallots, Divina Tomatoes, Parmigiano Reggiano and Breadcrumbs, served with Creamy Herb Dressing
Entrée: Petit Filet of Beef, Cabernet Demi Reduction and Herb Marinated Pickled Sweet Pepper Relish, paired with (2) Seared Jumbo Sea Scallops, topped with Ginger-Basil Beurre Blanc and Chives | Served with Butter Whipped Potatoes, Asparagus, Baby Vegetables
Vegan Entrée: Spiced Kabocha Squash, Stuffed Eggplant Roulade, Wilted Kale, Walnut Muhamarra | Assorted Artisanal Rolls with Whipped Butter and Sea Salt
Dessert Trio to Include: Strawberry Sour Cream Cheesecake | Mini Chocolate Chip Cannolo with Pistachio | Mini 1886 Chocolate Cake with Chocolate Ribbon, Buttercream, Raspberry Sauce and Vanilla Bourbon Whipped Cream
Beverages: Coffee, Tea | Wines: Josh Cellars Chardonnay, Josh Cellars Cabernet Sauvignon

Sunday Exhibit Hall Lunch

Salads: Chilled Green Bean Salad | Mushrooms, Jicama | Seven Baby Greens Salad Blend | Grape Tomatoes, Cucumbers, Croutons, Ranch Dressing
Entree: Tender Braised Short Ribs, Root Vegetables | Seared Chicken Breast, Sweet Tiny Tomatoes, Apple Cider Broth | Herb Polenta Cakes - Vegan | South Texas Squashes, Carrots Roasted Fingerling Potatoes | Herbs, Sea Salt | Fresh Baked Wheat and White Rolls

Monday Exhibit Hall Lunch

Salads: Classic Romaine Lettuce Caesar Salad: Parmesan Cheese, Croutons, Caesar Dressing | Tossed Vegetable Antipasto Salad: Crisp Lettuce, Arugula, Baby Tomatoes, Cucumbers, Artichokes, Olives, Marinated White Beans, Balsamic Vinaigrette
Entrees: Chicken Piccata: Cremini Mushrooms, Roasted Garlic, Capers, Lemon- White Wine Reduction, Grated Pecorino Romano Cheese, Fresh Parsley | Baked Ziti / regular and vegetarian | Green Beans, Olive Oil, Braised Tomatoes, Garlic, Tomatoes, Rosemary Roasted Potatoes, Soft Garlic Bread sticks and Rolls

Monday Exhibit Hall Happy Hour Reception

Salads: Cucumber, Avocado, Red Onion Salad (V), Cilantro Lemon Dressing (V)
Old School Seven Layer Dip (V): Beans, Guacamole, Sour Cream, Cheddar Cheese, Salsa, Green Onion, Black Olives served with Homemade Corn Tortillas Chips | Garden Veggie Box (V) Featuring Rows of Seasoned and Roasted Vegetables, Heirloom Vegetables, Olives, Pickled Carrots, Tapenade, Hummus and Chef Specialties
Hors D'oeuvres: RK Famous Chicken, Bacon, Jalapenos Bites, tossed in ranch dressing | Fried Cheddar and Green Chilies | Mac & Cheese Cakes | Miniature Short Ribs Wellington | Handmade Gourmet Gorditas Stations: Traditional and Vegetarian Handmade Masa, Pulled Chicken, Diced Beef Fajitas, Refried Beans (No cheese), Onions, Scallions, Cilantro, Cheeses, Pico de Gallo, Salsas, Sour Cream, Guacamole, Lettuce, Pickled Cabbage
Desserts: Texas Mini Pies, Cookies and Cupcakes | Bowls of Sweet Strawberries

Tuesday Exhibit Hall Lunch

Salad: Southwestern Style Caesar Salad with Fresh Corn & Marinated Black Beans, Cilantro. Caesar Dressing
Entree: Three Cheese Enchiladas: Queso Fresca, Jalapenos, Classic Colorado Sauce | Steak and Chicken Fajitas, Sauteed Peppers and Onions | Calabasa Style Zucchini & Squash with Braised Tomatoes, Warm Corn and Flour Tortillas (V) | Mexican Red (Rojo) Rice (V) | Refried Beans / No Cheese on Beans (V) | Tortilla Chips | Guacamole, Salsa, Shredded Cheese, Pico de Gallo, Sour Cream & Jalapenos