



# Those Who Have Must Turn Around and Give:

Celebrating 40 years of Preserving Black History and Education

June 9 - 11, 2026 | Charleston, SC



## Listings For Symposium Meals

June 9, 2026

Avery Research Center for African American History and Culture (125 Bull Street) (For workshop registrants only)

### Breakfast

- Signature Shrimp and Grits with Assorted Toppings
- Eggs
- Bacon
- Croissants
- Biscuits
- Coffee and Hot Tea Station
- Pastries
- Baked Goods
- Whole Fruit
- Yogurt

### Lunch

- Oven Roasted Chicken
- Vegetarian Red Rice
- Seasonal Vegetables
- Buttermilk Cornbread
- Chicken Perloo
- Shrimp and Okra cooked with Carolina Gold Rice
- Sea Island Field peas cooked with rice and smoked turkey
- Vegetarian Okra Soup
- Classic Lemonade and Sweet Tea Station

## Exhibit Opening Reception

- Collard Green Spring Rolls
- Sweet and Spicy Beef Meatballs
- Hot Buffalo Chicken Dip
- Fresh vegetable served with classic Derby Benedictine dip, and a Lowcountry Lima Bean Hummus
- Sea Island Red Peas and Black-Eyed Peas, diced onion, peppers, and herb tossed in a light vinaigrette
- Salmon dip served with sliced cucumbers or bagel chips
- Mini crab cakes
- Assorted Southern Desserts Station

June 10, 2026

Francis Marion Hotel (387 King St)

## Breakfast

- Sliced Fresh Fruit and Seasonal Berries
- Individual Fruit Yogurts
- Assorted Bagels, Muffins, and Pastries with Cream Cheese, Creamy Butter and Fruit Preserves and Jams
- Regular and decaffeinated coffee
- Herbal Teas
- Assorted Juices

## Lunch

### Lowcountry Buffet

- Baby Spinach Salad with Cucumber, Tomato Wedges and Chopped Eggs Creamy Buttermilk Ranch Dressing, Red Wine, and Herb Vinaigrette
- Creamy Coleslaw with Carrots and Red Cabbage
- Pulled Pork BBQ and Soft Rolls
- Southern Fried Chicken
- Grilled Fish with Chef's Selection of Sauce
- Charleston Red Rice
- Bacon Braised Collard Greens
- Biscuits and Corn Bread with Butter
- Charleston Cheese Crisps
- Seasonal Fruit Cobbler and Banana Pudding
- Iced Tea, Regular and Decaffeinated Coffee and Charleston Tea Garden Teas

## Un Networking Reception

- Lump Crab Salad in cherry tomato with citrus chive aioli
- Vegetable Spring Rolls with Plum Sauce
- Petite Beef Wellington tender filet of beef and mushroom duxelles wrapped in puff pastry
- Lemon Drop Squares
- Pimento Cheese Canapes on Cucumber
- Freshly Brewed Decaffeinated Coffee
- Freshly Brewed Regular Coffee
- Iced Tea with Lemon – unsweetened
- Iced Tea with Lemon sweetened
- Lemonade

June 11, 2026

Francis Marion Hotel (387 King St)

## Breakfast

- Assorted Fresh Bagels with Cream Cheese
- Selection of Scones with Creamy Butter and Preserves
- Sliced Fruit with Seasonal Berries
- Individual Fruit Yogurts
- Selection of Individual Cereals with Whole and Skim Milk
- Includes Regular and Decaffeinated Coffee, Herbal Teas, and Assorted Juices

## Lunch

### Farmers Buffet

- Farmers Market Vegetable Soup
- Hydroponic Mixed Greens, Green Tomatoes, Corn, Mushrooms, Broccoli with Herbed Honey vinaigrette
- Green Bean, Cherry Tomato, and Onion Salad
- Herb Grilled Flank Steak with Fresh Chimichurri
- Pecan Crusted Chicken with Drunken Honey Mustard
- Grilled Local Market Catch with Seasonal Accoutrements
- Rigatoni with Oyster Mushrooms, Broccoli, Sundried Tomato and Pecan Pesto, Olive Oil, garlic, and Herbs
- Wild Rice Pilaf
- Sourdough Pumpernickel, Whole Grain Rolls and Butter

- Charleston Cheese Crisps
- Seasonal Fruit Cobbler and Strawberry Shortcake
- Preset Iced Tea and Iced Water with Lemon
- Iced Tea Regular and Decaffeinated Coffee and Charleston Tea Garden Teas

## Closing Reception

- Fried Green Tomato Moons Pimento Cheese Bacon Marmalade Scallions
- Spinach and Feta Spanakopita
- Lowcountry Skewer with onion sausage shrimp and potato
- Vegetable Spring Rolls with Plum Sauce-hot
- Assorted Mini Cupcakes: Vanilla, Chocolate, and Red Velvet
- Freshly Brewed Decaffeinated Coffee
- Freshly Brewed Regular Coffee
- Iced Tea with Lemon – unsweetened
- Iced Tea with Lemon sweetened
- Lemonade