 IS EXPERIENCE DELICIOUS - 

 Gala Menu
**MEATBALLS MARSALA**
In a rich, sweet marsala wine and mushroom sauce

**BACON WRAPPED DATES WITH MANCHANGO CHEESE**
Served with a red pepper cream sauce

**VEGETARIAN STUFFED MUSHROOMS**
Mushrooms filled with a bread crumb stuffing, topped with a roasted red pepper, garnished with celery leaf

**SHRIMP SALAD CUCUMBER CUPS**
A miniature baby shrimp, carrots, scallions and hint of jalapeno served in a Japanese cucumber cup

**BRAISED SHORT RIB POLENTA**
Braised short rib with red pepper relish and balsamic reduction, served on parmesan marscapone polenta.

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**STATIONS**

**SALAD “BAR” STATION**
The following salads will be served in retro barware

**CAPRESE**
tomato and fresh mozzarella in an olive oil & balsamic vinegar dressing

**CAESAR**
with garlic croutons and shaved parmesan

**BLUEBERRY POMEGRANATE**
spinach, romaine, goat cheese, and walnuts in a balsamic dressing

**CRANBERRY GORGONZOLA**
mixed greens with gorgonzola cheese, pecans, and dried cranberries in a balsamic vinaigrette dressing.

**SURF & TURF STATION**
A chef attended station, hand plating each small plate entrée
- Braised short rib, served on top of a creamy parmesan-mascarpone polenta
- Herb grilled salmon, served on top of a creamy parmesan-mascarpone polenta served with a crispy parmesan garnish

**PASTA STATION**
Penne with Bolognese sauce, Gnocchi with Creamy Vodka sauce, Tortiglioni Pasta with Aglio sauce, and fresh bell peppers, zucchini and broccoli.