



Gala Menu

PASSED HORS D'OEUVRES



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.

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

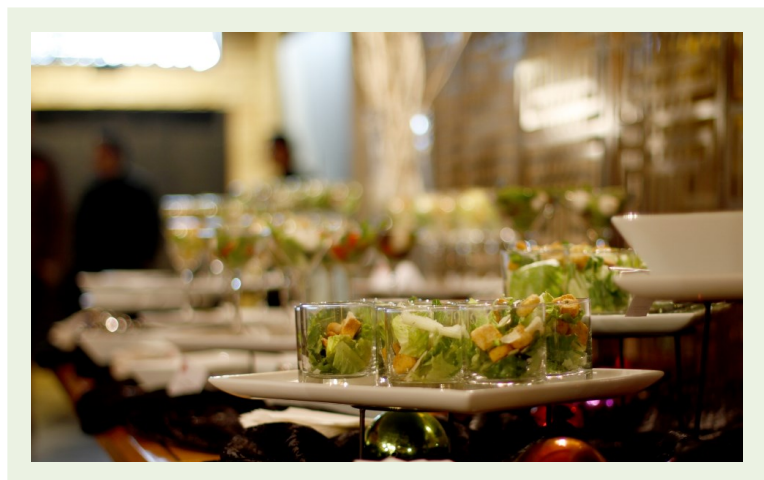
with garlic croutons and shaved parmesan

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

