



# *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

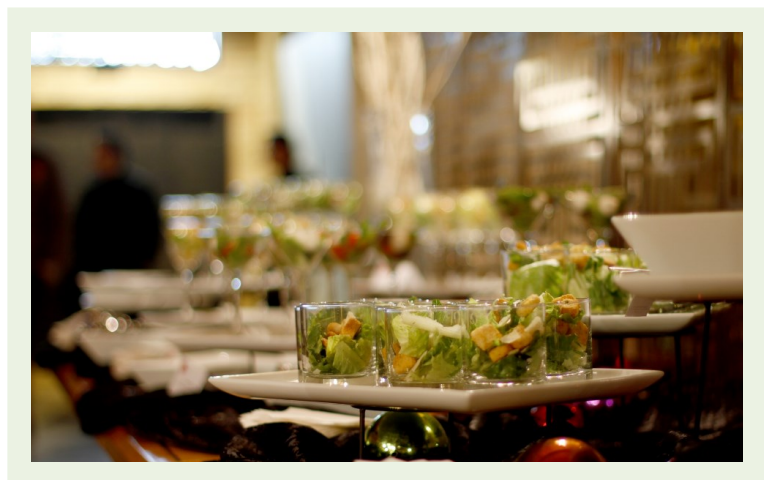
with garlic croutons and shaved parmesan

#### 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

