

GALA SAMPLE MENU

TRAY PASSED APPETIZERS

CRISP MARINATED TOFU FRESH ROLLS
with pickled vegetables & herbs

GRILLED GULF SHRIMP
with citrus fava spread on a cornbread crisp

PINK PEPPERCORN BEEF TENDERLOIN CROUSTADE
with tarragon fromage blanc on thyme pate brisee

SEATED DINNER MENU

first course

BABY GREENS SALAD WITH CITRUS SUPREMES
with fennel, shaved parmesan & vanilla bean vinaigrette

HOUSE ARTISAN BREADS
with pink-peppercorn herbed butter

second course

GRILLED WILD LOCAL SALMON
with marinated asparagus, butter roasted potatoes
& garlic-arugula pistou

second course

APRICOT SABLE LEMON TART
with meringue kisses & blackberry coulis

TRAY PASSED LATE NIGHT SNACKS

FRIED MAC N' CHEESE POPPERS
with salsa verde dipping sauce

HOUSE CHORIZO CORNDOGS
with cilantro mustard

MINI CHOCOLATE CHIP SANDWICH COOKIES
with white chocolate ganache filling