

# | 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