

Sample Gala Menu



PASSED APPETIZERS

Butternut Squash Chorizo Bites
Roasted butternut squash and dried chorizo

Gougeres
Savory French cheese puff

Smoked Tomato and Shrimp Bruschetta
House smoked tomatoes and shrimp on a grilled baguette

Paella Arancini
Shrimp, chicken, pimenton el angel aioli

Spinach and Fennel Cake
Marzipan flavored ricotta

Apple Wellington
Duxelle and local apples wrapped in puff pastry

PLATED DINNER

FIRST COURSES

Fall Caprese Salad
Basil roasted delicata squash, fresh mozzarella, micro arugula, and tomato aioli

Pork Belly Sandwich
Roasted pork belly, apple mole, micro salad, and honey mustard vinaigrette on puff pastry

Chilled Corn Soup
Creamy chilled corn soup topped with chili oil

PLATED ENTREES

Short Rib Bordelaise
Braised short rib with pappardelle pasta

Chicken Roulade
Acorn squash and sage gratin, and fennel and celery slaw with a cherry vinaigrette

Bucatini Pasta
Bucatini, pecorino, and brown butter roasted delicata squash

Roasted Halibut
Confit cardoons, celery, and roasted potato stacks

Hen of the Woods Picatta
Hen of the woods mushrooms, Brussels sprout slaw, black pepper and vanilla carrots

PLATED DESSERTS

Tiramisu
Coffee soaked lady fingers, mascarpone mousse

Strawberry Shortcake
Prosecco syrup, vanilla chantilly cream