

ANNUAL
GALA
DINNER

Perfect Possibilities

ANNUAL GALA DINNER

SIX O'CLOCK

Guests Arrive
Cocktails and Hors D'Oeuvres

PLACED HORS D'OEUVRES

*An Abundant and Interesting Display of Imported and Domestic Cheeses
Garnished with Fresh Fruits
Interesting Raw and Steamed Vegetable Crudités
Roasted Garlic Hummus and Sundried Tomato Dip
Table Crackers and Crusty Bread*

PASSED HORS D'OEUVRES

*Warm Figs with Chèvre, Aged Balsamic Vinaigrette
Filet of Beef Wrapped in Roasted Red Pepper with a Gorgonzola Dipping Sauce
Japanese Eggplant with Plum Tomatoes, Basil, and Fresh Mozzarella
Summer Peach and Chicken Salad in Crispy Cups*

PRE-SET FIRST COURSE

*Chicken Roulade
Organic Field Greens with Crisp Jicama and Red Pepper Matchsticks
Honey-Lemon Vinaigrette*

*Artisan Breads from Lighthouse Bakery
Whipped Butter*

ENTREE

*Atlantic Salmon with Lemon, Capers & Rosemary
Roasted Potatoes with Slivered Garlic, Olive Oil & Cracked Black Pepper
Sautéed Sugar Snap Peas and Grape Tomatoes*

DESSERT

*Lemon Curd Tarts with Triple Berry Coulis
Whipped Cream, Fresh Mint*

Freshly Brewed Illy Coffee and Dammann Teas from France