



GALA SAMPLE MENU

HORS D'OEUVRES FOR COCKTAIL RECEPTION

Stationed

Eggplant Dip with Garlic Toast
Artisan Cheeses with Fresh Fruit, Fine Crackers, Croutons, Fresh Baguette
Crudit  Basket with Fresh Herb Dip

Passed

Spicy Jumbo Shrimp
Crostini with Pesto, Fresh Mozzarella, Sundried Tomato
Spinach Feta Phyllo
Mini Crab Cakes with Mustard Dill Dipping Sauce

FIRST COURSE

(served)

Salad of Mixed Organic Greens, Julienned Red & Gold Beets, Toasted Walnuts,
Gorgonzola Crumbles with Balsamic Vinaigrette
Fresh Baked Breads at Each Table

MAIN COURSE

(buffet or served)

Sliced Filet of Beef served with Horseradish Cream
Roasted Whole Sides of Salmon with Teriyaki Glaze
Grilled Asparagus, Portabellas, Red and Yellow Peppers, Vidalia Onions
Corn and Tomato Salad with Fresh Basil
Baby Red Potato Salad with Chopped Herbs and a Light Vinaigrette

DESSERT

Berry Shortcakes with Fresh Cream
Plates of Brownies, Pecan Squares, Cookies at Each Table
Coffee, Tea