



254EA

{ CATERING }

*Gala  
Sample Menu*



# Gala Menu

## Stationary

Chef Antipasti

Gourmet Domestic and Imported Cheeses, Sliced Fresh Fruit with Yogurt Dip, Roasted Garlic Hummus with Fresh Veggies, Assorted Olives and Peppers, and Eggplant Rollatini

## Passed Bites

Southwest Phyllo Cup, Cilantro

Tempura Cauliflower, Sriracha Aioli

Tomato Basil Bruschetta, Grilled Pesto Baguette

## Salad

Burrata Salad

Burrata, Arugula, Prosciutto, Tomato, Balsamic Glaze

## Dinner

5oz Cold Water Lobster Tail Over 6oz Garlic

Buttered Filet Mignon

Parmigiano-Reggiano Smashed Potatoes, Haricot Verts, Baby Beets