



## Gala Menu

*\$75 per person*

*\*price is inclusive of service and kitchen personnel,  
set up and break down,  
china, flatware and water goblets up to 150*

### Passed Canapes



#### **Beef Carpaccio Lollipop**

sesame breadstick with arugula,  
parmesan, roasted garlic mayo

#### **Ginger Beer Glazed Pork Belly Taco**

red cabbage coleslaw,  
chimichurri mayo, pickled radish

#### **Mini Grilled Cheese**

goat cheese, mozzarella,  
strawberry balsamic jam

#### **Chicken Satay**

peanut sauce



### Buffet

#### **Spring Greens & Arugula Salad**

tomatoes, radish, cucumbers,  
English peas

#### **Roasted Sweet Potato & Red Bliss Potato Medley**

#### **Wild Mushroom Rice Pilaf**

#### **Roasted Asparagus, Coffee Smoked Spring Carrots, Turnips**

#### **Chicken Picatta**

artichokes and roasted red peppers

#### **Garlic & Herb Roasted Salmon**

tomato butter sauce

#### **Mustard Crusted Prime Rib**

horseradish cream

