



Gala Sample Menu – Three Course Plated Dinner

BUTLER PASSED HORS D’OEUVRES DURING COCKTAIL HOUR

Popcorn Chicken *house made pickle | bamboo skewer*

Ahi Tuna Sesame Cones *diced ahi tuna, scallions, ponzu, chili oil, masago, black sesame cone*

Short Rib and Gorgonzola *in a phyllo tart shell*

Mini Kale & Goat Cheese Risotto Cakes *roasted red pepper sauce (vegetarian)*

PLATED SALAD COURSE

Grilled Caesar Salad

grilled romaine heart half | aged parmesan | Caesar dressing | lemon | garlic crouton

Fresh Baked Artisan Dinner Rolls & Herb Whipped Butter *on each table*

PLATED ENTRÉE COURSE

Hickory Smoked Filet Mignon

6 ounce smoked and grilled USDA Choice filet mignon | onion & bacon jam

Sweet Potato Hash

diced sweet potato | sautéed onions & peppers

*and **Roasted Brocolini***

VEGETARIAN | VEGAN ENTRÉE OPTION

Quinoa and Black Bean Stuffed Roasted Acorn Squash

*drizzled with **cilantro chimichurri**,*

*served with **Roasted Brocolini***

PLATED DESSERT COURSE

Southern Style Bread Pudding

chocolate chips | bourbon pecan sauce | whipped cream