
Fundraising Gala

PASSED HORS D'OEUVRES

Sesame Crusted Tuna, Cucumber + Wasabi Relish

Smoke Salmon + Tzatziki Club

Crispy Deviled Egg, American Caviar

Bay Scallop, Corn and Leek Fondue, Herb Edible Spoon

Fig + Goat Cheese Flatbread

Steak and Cheese Spring Rolls

SEATED DINNER

FIRST COURSE

Spring Green Salad, Strawberries, Sunflower Seeds, Feta Cheese, Balsamic Vinaigrette

ENTRÉE

Duo Petite Filet + Shrimp Skewer, Dauphinoise Potato, Spring Vegetable Ragout,
Chimichurri Demi Glaze

DESSERT

Warm Chocolate Lava Cake, Raspberry Coulis, Vanilla Ice Cream