



## NON-PROFIT GALA

*best for large head counts  
easier planning for client  
fastest service style*

### PASSED GREETER COCKTAIL + CHAMPAGNE

#### CENTENNIAL SMASH

vodka, muddled concord grape,  
fresh squeezed lime, simple syrup  
*(renamed for the client's themed event)*

### PASSED HORS D'OEUVRES

#### BUTTERNUT SQUASH SOUP SHOOTER

winter spices, cardamom crema

#### BAMBOO SUSHI BITE

avocado, red pepper, mango, cucumber, tamari dipping sauce

#### KOREAN BBQ CAULIFLOWER BITE

wild sesame, scallions

#### CRISPY TUNA TACO

red cabbage, cilantro, avocado crème fraîche

#### FRIED OYSTER

fennel dill slaw, lemon-cayenne aioli

#### BRAZILIAN CHICKEN EMPANADA

spicy cumin crema

#### STEAKHOUSE SANDWICH

caramelized shiitake and onion, fontina, yuzu butter

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### PLATED • SEATED/SERVE

#### FIRST COURSE

#### SWEET POTATO BISCUITS

#### BUTTER PULL APART BREAD

house made apple butter and whipped butter

#### MIZUNA SALAD

shaved brussels sprouts, radicchio, asian pear,  
ruby red arils, orange-harissa vinaigrette



SECOND COURSE • DUAL ENTRÉE

**BISTRO FILET**

black garlic butter sauce

**CRAB CAKES**

cocktail sauce, remoulade, lemon

**BABY YUKON POTATOES**

black garlic butter sauce

**GRILLED ASPARAGUS**

lemon

OR

**ROOT VEGETABLE PAVE**

celery root, butternut squash, sweet potato,  
curry roasted cauliflower, coconut milk & herbs

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**DESSERT**

SERVED COFFEE

**CHOCOLATE MOUSSE**

fresh berries and whipped cream  
garnished with chocolate 100 plaque