

# ANNIVERSARY GALA DINNER

## COCKTAIL HOUR PASSED HORS D'OEUVRES

**Caprese Stack** Basil Pesto, Olive Tapenade

**Salmon Poke Cornet** Lemongrass, Sesame

**Asian Chicken Spring Roll** Soy Glazed Shiitake, Sesame

**Chilled Thai Beef Roll** Mung Sprouts, Peppers, Mint, Hoisin Sauce

**Zucchini Falafel Fritters** Minted Yogurt

## STATIONARY DISPLAY

### Mediterranean Presentation

Toasted Pita Chips, Rosemary Crackers, Artisan Baguettes, Carrot and Celery Sticks, Roasted Garlic Hummus, Moroccan Carrot Dip, Baba Ganoush, Marinated Feta Salad with Chili and Mint, Country Olives, and Marinated Mushroom Salad

### New England Farmhouse Cheese Board

Chef's Selection of Local and Artisan Farmhouse-Style Cheeses, Nuts, Fig Jam, Seasonal Fruit, Honey, Crusty Breads, Assorted Crackers

## FIRST COURSE

### BLT Tower Salad

Iceberg Lettuce, Arugula, Applewood Smoked Bacon, Heirloom Tomato, Avocado, Shaved Cucumber, Great Hill Blue Cheese, Buttermilk Chive Dressing

### Artisan Breads & Sweet Cream Butter

## SECOND COURSE

### Bistro Filet and North Atlantic Salmon Duo

Potato Fondant, Purple Cauliflower Puree, Rainbow Baby Carrots, and Haricot Vert

### Wild Mushroom Risotto

Vegetarian Option

## DESSERT & COFFEE

### Custard Trio

Sweet Cream Brulee, Silky Butterscotch, Chocolate Pot De Creme Served with Complimenting Cookies

Sun Coffee Roasters Organic Coffee & Teas

