

Gala Menu Cocktail Hour



Marsala Mushroom Purse Vegetarian Lentil Samosas with Roasted Tomato Chutney London Broil Bites with Horseradish Cream Franks ~n~ Blankets with Deli Mustard

Israeli Classics Station

Marinated Parigot Chicken Kabobs

Mini Beef Kibbe

Persian Rice & Cucumber Salad Accented with lemon zest, cardamom and roasted garlic flavors

Patilican Salatari Roasted eggplant salad in a tomato cream sauce with fresh mint

Homemade Hummus, Homemade Tehina, Turkish Eggplant Salad *Served with Zatar spiced pita points*

Chick Pea Salad

Duo of Bruschetta House made basil pesto and house made sundried tomato pesto presented on garlic rubbed crostini Topped with finely diced roasted peppers, tomatoes, fresh basil

> **Stuffed Grape Leaves** Presented with lemon garnish and cucumber dill sauce



Iced Tea, Lemonade, Ice Water with Cucumbers, Flavored Seltzers (Alcoholic beverages not included)



Reception Preset For Each Guest

Water Goblet with Lemon Slice **Universal Wine Glass** Basket of Assorted Dinner Rolls & Artisanal Breads **Gold Table Numbers**

Vegetable Crepes Julienne vegetables sautéed with fresh herbs and white wine folded into a crepe Presented with a composed salad on a balsamic glaze painted plate with rosemary vinaigrette on the side

Second Course

Poulette à la Fuissé Scaloppini of chicken breast lightly sautéed with a trio of wild mushrooms, sun dried tomatoes, and a splash of plum wine

> **Black and White Basmati Rice Carrot Wrapped Haricot Vert**

Vegan Entrée Option

Portobello Othello Marinated Portobello cap with chopped artichoke and sun dried tomato, sautéed tofu, and plum wine reduction garnished with fried sweet potato straws

> **Black and White Basmati Rice Carrot Wrapped Haricot Vert**

Plated Dessert

Mini Dessert Trio Mini blueberry crumble tart, mini pareve raspberry cheesecake, mini chocolate diamond

> Coffee & Tea Passed Tableside Non-dairy creamer and sweeteners