

RED SHAWL GALA

A Legacy That Lives On

EVENING MENU

HORS D'OEUVRES

BACON WRAPPED CHESTNUTS
w/ sweet chili sauce

BEEF EMPANADAS *w/ salsa verde, crema*

PETITE CRAB CAKES *w/ remoulade*

STUFFED MUSHROOMS (V)

FIG & BLEU CHEESE FLATBREAD (V)

STARTERS

MANDARIN ORANGE SALAD (V)

*Spinach, arugula, mandarin orange slices, shaved
Parmesan cheese, toasted walnuts, dried
cranberries, citrus vinaigrette dressing*

**will be available without walnuts for those with a nut allergy*

HOT ROLLS *w/butter*

DESSERTS

SIGNATURE CHEESECAKE (V)

*Classic vanilla cheesecake, raspberry coulis,
chocolate twig adornment*

MAIN DISHES

BEEF SHORT RIB

*w/ cabernet au ju, wild rice casserole & vegetable
medley of full stem multi-color carrots, broccolini*

ROASTED PORTABELLA STACK (V)

*Oven-roasted portabella mushrooms, grilled
squash, grilled zucchini, oven-roasted tomatoes,
roasted corn, red pepper coulis, balsamic glaze*

On the **RSVP CARD portion of the invitation,
please mark in the checkbox whether you would like
to have the Beef Short Rib (**Short Rib**) or the Roast
Portabella Stack (**Veggie**). Return by mail in
provided silver, addressed envelope.*

TRIPLE CHOCOLATE LAYER CAKE (V)

*Chocolate buttermilk cake, chocolate
buttercream frosting, chocolate rum sauce,
chocolate twig adornment*