

— CORPORATE GALA —
menu
east meets west

PASSED HORS D 'OEUVRES

Crispy Mushroom Dumpling, Raspberry Ginger sauce

Grilled Harrisia Shrimp, Mango dip

House made Potato chip, smoked Salmon tartare, Dill Aioli

Ginger Beef, crispy Lotus Root Chip, pickled Ginger Salad

Grilled Flatbread, Black Mission Fig spread, Caramelized Onion and creamy Brie

SLIDER STATION

Korean Beef Short Rib slider, Asian steamed Bun, sliced Cucumber, fresh Cilantro and pickled Daikon

Vegetarian Chick Pea Slider, Siracha Aioli, baby Arugula

Vertical Asian Crudite

Long Beans, yellow and red Pepper spears, Broccolini, Bok Choy, Candycane Radishes, pickled Daikon spears

Carrot Miso Dip

RISOTTO STATION

Vegetarian Risotto with toppings

Caramelized Leeks, sautéed Mushrooms, English Peas, Duck Confit,

Baby Shrimp, chiffonade fresh Herbs, roasted Beets, Fontina, shaved Scallion, Truffle Oil,

Freshly grated Parmigiano Reggiano

SALAD WALL

Seared Flank Steak, baby Arugula, Heirloom Cherry Tomato, shaved Pecorino Romano,

Black Pepper Truffle Vinaigrette

Orzo Salad, sautéed Mushrooms, fresh Tarragon, toasted Pine Nuts,

Cracked Black Pepper, shredded Parmesan

Lemon Vinaigrette

Spring Salad with baby Lettuces, golden Beets, shaved Radish, Fennel and Edamame

Goddess Dressing

