



## Corporate Gala

### Passed hors d'Oeuvres

Crispy Mushroom Dumpling, Raspberry Ginger sauce  
Grilled HARRISA 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, Broccoli, 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