

INTERNATIONAL GALA DINNER

\$115 per person (food only)



COCKTAIL HOUR - HORS D'OEUVRES

Kimchi Pancake

scallions | gochujang (V)

Thai Spring Roll

pickled veggies | tamarind (GF, VG)

Roasted Eggplant Caponata

herb crostini (GF, V)

Vegetable Tamale

tomatillo sauce (V)

Beer-Battered Fish & Chips

malt powder (DF)

Jamaican Jerk Chicken Slider

pickled habañoero (DF)

Bite-Sized Beef Empanada

ancho chili sauce (DF)



THREE-COURSE PLATED DINNER

FIRST COURSE

Chopped Greek Salad

romaine | cucumber | Kalamata olives | tomatoes | feta (GF, V)

SECOND COURSE - choice of

Spit-Roasted Peruvian Chicken

aji chili sauce | platanos maduros | black beans & rice (GF, DF)

Coconut Curried Cauliflower

basmati rice | toasted cashews (GF, VG)

THIRD COURSE

Pear & Mango Tiramisu

pastry cream

Coffee & Tea Service

fair-trade Kobrick's coffee | decaf
organic Harney & Sons teas



GF - Gluten Free | V - Vegetarian | VG - Vegan
DF - Dairy Free | NF - Nut Free