



Around the World Gala

Passed Hors D'oeuvres

Hand-passed on Unique Trays and Artisan Frames incorporating Flowers, Organic Materials and fresh Greenery

Shrimp a la Plancha

Gulf Shrimp seared on a cast-iron skillet with fragrant spices served with Mojo Verde (Green Sauce)

Stuffed Peppers with Creole Crab

Miniature Red Peppers stuffed with Crab, Gouda, Pineapple and fresh Herbs

Cherry Tomato and Bocconcini Lollipops

Petite Cherry Tomatoes stuffed with baby Mozzarella, Lemon zest and snipped Parsley

Scallop Spiedini with Sage

An Italian Kabob of Sea Scallops wrapped with Prosciutto and Sage

Bengali Blackened Salmon

A Fusion-style variation of the classic Cajun dish with fresh Salmon served with a Tamarind flavored yogurt

Inside-Out Sushi

Balled Sushi rice with Black Sesame Seeds stuffed with fresh Tuna, pickled Ginger topped with Nori flakes and Wasabi paste

The Tower of Pisa

Insalata di Sicilia

Salad of Jumbo Shrimp, Cherry Tomatoes, fresh Mint, shaved Red Onion, Lemons and Virgin Olive Oil

Broccoli in Insalata

Blanched Broccoli Florets and Baby Carrots tossed in a Lemon Rosemary Vinaigrette spiked with Red Pepper Flakes

Insalata di Finocchio e Arancia

Shaved Fennel and fresh Blood Orange Segments tossed with Red Onion and Crisp Romaine in a Citrus Herb Dressing

Insalata di Spinaci e Patate

Fresh Spinach lightly sautéed with New Potatoes, Olive Oil, Sea Salt and Cracked Pepper

The Arc de Triomphe

Boeuf à la Bourguignonne

Tender Beef braised in Red Burgundy and Beef Broth flavored with Garlic, Onions and a Bouquet Garni, with Pearl Onions and Mushrooms

Chicken Cassoulet

French Fricassee of Chicken pieces slow-cooked with Escarole, White Beans and Herbs de Provence

Buttered Egg Noodles

Egg Noodles tossed with Sweet Butter

Roasted Sugar Snap Peas

Sugar Snap Peas oven-roasted with Olive Oil and Fleur de Sel

Ancestors of Congo Square

Grilled Butterflied Leg of Lamb

Leg of Lamb butterflied and grilled roasted with Garlic and fresh Rosemary Served with fresh Mint-Pepper Jelly

Redfish Bronzés

Redfish seared over cast-iron with fragrant Spices served over sautéed Spinach topped with a fresh Tomato Chutney

Moroccan Couscous

Couscous tossed with fresh herbs and touched with Moroccan Spices

Safari Chickpeas and Spinach

Chickpeas cooked with Plum Tomatoes, Spinach and Harissa

The Ruins of Machu Picchu

Chile Verde

Pork Butt slow-cooked with Jalapenos, Latin Spices, Garlic and Cilantro served with Soft Rolls

Ham and Shrimp Cartagena

Gulf Shrimp and Tasso sautéed with Oven-roasted Tomatoes, fragrant Seasoning, Olives and Artichokes

Yellow Rice

Long Grain Rice cooked with Achiote, Red and Yellow Peppers

Latin Green Beans

Green Beans cooked with crisp Shallots, Chile and Mint

Amarillos

Sweet Plantains sautéed with Butter, Sugar and Cinnamon

The Running of the Bulls

Zucchini Fritters

Fresh Green Zucchini fried to a crispy golden brown served with a Pine Nut Dipping Sauce

Roasted Potatoes with Chili Sauce

New Potatoes roasted with Spanish Olive Oil and Sea Salt served with Chili Dipping Sauce and Spanish Aioli

Garlic Mushrooms

White Button Mushrooms sautéed with White Wine, roasted Garlic, snipped Herbs and Lemon

Marinated Crab Claws

Blue Crab Claws marinated in Garlic, Olive Oil, fresh Herbs and Lemon

Spanish Meatballs

Lamb and Pork Meatballs blended with Cumin, Lemon and Cayenne served with a Tomato Bell Pepper Salsa

Centennial Dessert Station

Pear and Hazelnut Gratin

Pears and Hazelnuts baked with grated Orange Zest, preserves and Heavy Cream

Mango and Lime Chiffon Cake

Layers of chiffon cake with a Lime-Ginger Curd and fresh Mango

Chocolate Boutique:

Milk Chocolate Pecan Roca

Crunchy, Dark Chocolate Fleur de Lis molds *packed and ready for each guest!*