

Sample Gala Menus

A La Carte will be happy to create custom menus to suit any special request

Seated Dinner I

First Course

An antipasto plate of country olives, fresh mozzarella pearls, fennel cured salmon, grissini, prosciutto wrapped melon, tallegio, marinated vegetables and coppa crudo

Second Course

Served with fresh, homemade rolls

Rocket with Parmigiano-Reggiano, lemon and extra virgin olive oil served with tomato and basil bruschetta

Third Course

Prawns fra Diavolo with porcini crusted beef filet stuffed with figs and Gorgonzola served with Cabernet and roast garlic gnocchi, asparagus frito and fig port wine

Fourth Course

A dessert trio of velvety tiramisu in a marbled chocolate cup, fresh berries with zabaglione and a mini cannoli with candied orange zest and pistachios

Seated Dinner II

First Course

Served with fresh, homemade rolls

Butter lettuce, ruby red and yellow grapefruit, Mandarin orange, sliced avocado, crispy chipotle tortilla and cracked pepper citrus vinaigrette

Second Course

Grilled petite filet of beef and pan seared lobster served with corn cake, three potato pave, grilled asparagus and sauce choron

Third Course

White chocolate flower bud filled with berries and white chocolate mousse served with a floral petal tuille cookie

