



BOARD DINNER



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V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

A large group of board members assembled at this year's 10th Annual Board of Directors Dinner to recognize exceptional leadership and reflect on the past year's milestones. Key discussions were conducted over an impressive three-course dinner, followed by a round of engaging speeches helping to foster ambition for the coming year.

HORS D'OEUVRE

SMOKED SALMON LOLLIPOP

Horseradish flavored cream cheese wrapped in smoked salmon rolled in fresh chopped chives on a pretzel stick.

MINIATURE REUBEN SANDWICHES

Thin rye with sliced Eisenberg 1st cut corned beef, 1000 island dressing, Swiss cheese and sauerkraut, griddled to perfection and served "open-face".

DUCK CONFIT EMPANADAS

Served with chipotle cream sauce.

GODZILLA MAKI ROLLS

With Ahi tuna, spicy Japanese mayo, sushi rice, cucumber and yellow daikon radish.

WILD MUSHROOM HUMMUS

Served on a pita flatbread with truffle oil and slivered wild mushroom garnish.

BUTTERNUT SQUASH ARANCINI V

Filled with stone fruit chutney, garnished with micro greens.

PLATED FIRST COURSE

DUO OF

Beet & Goat Cheese Napoleon V | N | GF

Red and golden beets, layered with herbed goat cheese nestled in a bed of micro greens, drizzled with citrus hazelnut vinaigrette and garnished with chopped toasted hazelnuts.

Shrimp, Broccoli & Kalamata Olive Timbale GF

Drizzled with tomato and basil oil, lemon aioli, and micro green garnish.

PLATED ENTRÉE

CHAR-GRILLED & OVEN ROASTED FILET MIGNON GF

Topped with horseradish crème fraiche and red wine demi on a bed of parsnip puree.

GRILLED RAPINI & WHOLE BABY CARROTS

MATCHSTICK FINGERLING POTATO GARNISH

PLATED DESSERT

VANILLA & FUDGE FRENCH MACARONS V | N | GF

Skewered with a bamboo knot, wrapped in a sugar spiral garnish, garnished with fresh berries and mint, chocolate sauce and raspberry coulis.



