



CATERING BY
Michaels
EST. 1980

GALA



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V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

Dramatic spectacles, exquisite décor, innovative cocktails, and the chance to support a great cause drew hundreds of patrons dressed in their best to this epic annual gala. A modern art-inspired theme saturated the venue with alluring displays, a spectrum of color, and intricately crafted hors d'oeuvres. Later in the evening, guests marveled at the elaborate tablescapes where a sumptuous plated dinner took center stage.

HORS D'OEUVRE

BRAISED PORK BELLY

With a slow poached quail egg and sweet soy sauce.

ORIENTAL STYLE BLACK COD

Served resting on a bed of coconut forbidden rice, drizzled with a sweet mirin sauce, garnished with a tuile of pea shoots and glazed carrots.

SPICY TUNA CONES

Spicy Ahi tuna, cucumber and masago in a sesame wonton cone, topped with Japanese spicy mayo and wasabi tobiko.

SESAME ENCRUSTED BEEF SATAY N

Served with Thai peanut sauce.

CUMIN SPICED BABY LAMB CHOPS GF

Accompanied by chimichurri sauce.

GRILLED DIVER SCALLOP N | GF

With coconut beurre blanc and peanut butter red curry foam.

WATERMELON CUBE V | N

Blood orange balsamic reduction, toasted pistachios, served in a miso spoon.

ROASTED BEET & CHEVRE TARTLET V

Savory tart shell with creamy goat cheese, topped with roasted sliced red and golden beets and caramelized Spanish onions, drizzled with balsamic, red and golden beet oil.

CHAR GRILLED NEW POTATOES

With sour cream and caviar.

CAPRESE BITES V | N | GF

Cherry tomatoes stuffed with mozzarella marinated in balsamic and pesto, garnished with a Parmesan frico cup.



PLATED FIRST COURSE

DUO OF

Mediterranean Octopus Carpaccio Calamari Salad

With house poached shrimp, lemon vinaigrette and micro green garnish.

Heirloom Tomato & Fresh Gazpacho

With chopped tomato, cucumber, onion, red and yellow bell pepper confetti on an edible cracker, drizzled with crema and garnished with a fried basil leaf.

PLATED ENTRÉE

COMBINATION PLATE OF

Herb Marinated & Grilled Filet Mignon

Wrapped in Swiss chard atop horseradish cream sauce with sautéed shimeji mushrooms.

Miniature Slow Braised Boneless Short Rib

In a Guinness stout reduction, cebolita pearl onion chip garnish.

Deco Potato Tower

Alternating layers of Dauphinoise potato discs, beet mashed potato florets and sweet potato haystack garnish.

Linear Sautéed Whole Baby Carrots, Fresh Asparagus & Poached Red Pearl Onion

PLATED DESSERT

DUO OF

Strawberry Gelee & Coconut Cream

Served on a crispy chocolate cookie, garnished with crystallized vanilla beans, sugared mint and strawberry sauce.

Peach Cobbler

Topped with streusel topping and a chocolate mousse disc, served in a glass jar.

