



CATERING BY  
*Michaels*  
EST. 1980

GALA



# GALA

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.