

## 2018 Meal Descriptions

### **Governor's Appreciation Reception**

#### ***Boards***

Domestic and imported cheeses with crackers and baguettes

Vegetable crudités

Sliced seasonal fruit and berries

#### ***Cold Appetizers***

Smoked salmon roulade on pumpernickel bread garnished with salmon caviar

California Rolls with crab and avocado

Prosciutto ham and melon skewer

#### ***Hot Appetizers***

Fried vegetable spring rolls with ginger soy sauce

Coconut-crusted shrimp with citrus ginger sauce

Mini crab cakes topped with dill aioli

#### ***Assorted Tidbits***

Seasoned pita chips with assorted spreads

#### ***From the Carving Board***

Roasted Tenderloin of Beef, served with bordelaise sauce, béarnaise sauce and silver dollar rolls

Flight of 4 wines for tasting and one drink ticket for full glass of wine.

Cost- \$43

### **Friday Welcome Luncheon**

#### **Chicken Spinach Salad**

Herb-roasted chicken, chopped eggs, feta cheese,  
fresh garden spinach, sliced apples and mushrooms,  
served with a warm bacon dressing

Vegetarian Option

#### **Spinach Salad with Black Bean Pattie**

served with raspberry vinaigrette dressing

#### **Strawberry Mango Bavarian**

Mango coulis

Cost-\$22

### **Live Your Dream Banquet**

## Slow Roasted Short Rib

Boneless Short Rib slowly roasted in Kentucky bourbon sauce served with Chateau potatoes

Classic Caesar salad with shaved parmesan cheese and herb croutons

## Chocolate Lava Cake

Red wine sorbet and crème anglaise

Vegetarian Option

## Vegetable Lasagna

**Cost-\$48**

## Saturday Luncheon

### Grilled Beef Caesar Salad

Sliced top sirloin over chopped romaine lettuce, shaved parmesan cheese, herb croutons with a classic Caesar dressing

## Meyer Lemon Tart Brûlée

Kiwi lime coulis

Vegetarian Option

## Caesar Salad

**Cost-\$22**

## Saturday Installation Banquet

### Pork Loin Medallions

Served with peppercorn sauce and infused horseradish mashed potatoes

Mixed garden greens with candied pecans and dried cranberries, served with raspberry vinaigrette and ranch dressing

## Catalan Cream

Chocolate mousse and mandarin timbales

Vegetarian Option

Penne pasta with julienne vegetables with sun-dried tomato sauce

**Cost-\$50**

### **Summit Lunch**

#### **Pala's Cobb Salad**

Turkey breast, diced eggs, Gorgonzola cheese, crumbled  
bacon, avocados, chopped greens and black olives  
tossed in Pala's own house dressing

#### **Pannacotta**

Berry compote