

# *Museum Gala*

## *Passed Hors D'oeuvres*

Roasted Loin of Lamb, Crisp, Mustard Seed Vinaigrette  
Curried Chicken Salad, Raisin Toast Point, Toasted Coconut  
Wild Mushroom, Caper & Tarragon on Polenta Square  
Composed Bruschetta of Pear Tomato, Fresh Mozzarella, Pesto, Fresh Basil  
Silver Dollar Crab Cakes, Red Pepper Relish

## *First Course*

### Composed Salad

Smoked Duck Breast, Baby Greens, Polenta Toast  
Port Wine Vinaigrette, Sliced Sauteed Grapes

Baskets of Fabled Foods Artisan Breads  
Plates of Sweet Cream Butter Triangles  
Pink Hawaiian Sea Salt Garnish

## *Entrée*

Panko Crusted Chicken Roulade, Crispy Vegetables, Lemon Creme  
with a Skewer of Grilled Shrimp, Basil Oil Drizzle  
Fingerling Potatoes roasted in Sea Salt, Fines Herbs  
Haricot Verts, Red Pepper, Beurre Noisette, Red Pepper Confetti

## *Dessert*

Friandise Selection of Small Pastries and Truffles for Each Table  
Mini Bananas Foster, Bete Noire with Fresh Raspberry  
Mini Éclair, Mini Crème Puffs, Lemon Meringue Tartlets  
Garnished Fruit Tarts, Truffles