

PALM EVENT CENTER

in the vineyard

Open Heart Kitchen Fundraiser

Friday, September 13, 2019

DINNER RECEPTION

PASSED HORS D'OEUVRES

Ahi Tuna Poke, Avocado, Sesame, Wonton Crisp
Parmesan-Thyme Shortbread, Tomato Confit, Fresh Mozzarella (Vegetarian)
Chile Colorado, Tamale Cake, Cilantro Purée
Chorizo and Date Wrapped in Bacon (Gluten Free)

FIRST COURSE

SERVED SALAD COURSE

Spinach Salad with Pickled Red Onion, Goat Cheese, Hazelnuts and Champagne Vinaigrette (Gluten Free)
(Vegetarian)
Freshly Baked Bread and Butter

ENTRÉE COURSE

FAMILY STYLE DINNER

Wine Braised Short Ribs with Sauce Espagnole (Gluten Free)
Seared Salmon with Oven-Roasted Tomatoes and Lemon Butter Sauce (Gluten Free)
Butter Whipped Potatoes
Savory Rice Pilaf
Green Beans with Roasted Garlic

VEGETARIAN ENTRÉE

Chef's Choice

DESSERT

INDIVIDUALLY PLATED

Accompanied with served coffee

Seasonal Fresh Fruit Cobbler with Whipped Cream

BEVERAGE SERVICE

CASH BAR

\$8.00 Beer, \$11.00 Wine, \$9.00 Mixed Drinks, \$9.00 Specialty Cocktails, \$4.00 Soft Drinks

CHARDONNAY & CABERNET BOTTLES ON TABLES

One bottle of each per table