

Sample Gala Menu

A La Carte will be happy to create custom menus to suit any special request.

Seated Dinner I

First Course

Served with fresh, homemade rolls

Grilled red cabbage and vegetable salad with goat cheese on a bed of mixed greens and red wine vinaigrette

Second Course

Green tea sorbet

Third Course

Tarragon infused stuffed lobster tail with creamy Bearnaise, garlic seared filet and truffled potato mash with buttery French green beans

Fourth Course

Traditional tres leches with cinnamon cream anglaise and a demitasse of spicy, chilled hot chocolate

Seated Dinner II

First Course

Shrimp cocktail served in a champagne glass with fresh lemon and spicy cocktail sauce

Second Course

Served with fresh, homemade rolls

Caesar salad with baby romaine, parmesan crostini and traditional Caesar dressing

Third Course

Cornish game hen with cornbread sultana raisins and almond stuffing with sage marinated lamb medallions accompanied by garden pea mint puree

Fourth Course

Meringue shell filled with bittersweet chocolate mousse, fresh bush berries, and dark chocolate ganache