



EXTREME MAMMALS GALA

THE MENU

Lobster Bruschetta

Grape tomato, shaved onion, basil and fontina

Wild Mushroom Risotto Cakes

Topped with truffle goat cheese garnished with fresh herbs

Crudite Shots

Seasonal vegetables, green goddess dressing

Orange-Sesame Chicken Skewer

Grilled chicken with sesame and orange

Chilled Apple and Fontina Dip

Green apples and fontina cheese, scallion and toasted almonds served chilled with buttered sesame lavash and grilled crostini

Spanish Charcuterie Board

Assortment of cured Spanish meats (seranno ham, assorted chorizo, buttifarra sausage) and cheeses (Manchego, Majon Reserve, Ilborez goat cheese), assorted olives, marinated peppers and artichokes, membrillo fruit spread, aged balsamic and EVOO, assorted nuts, buttered sesame lavash and grilled crostini

Green Apple & Blue Cheese Salad

With spicy pecans and dried cranberries over mixed greens with maple vinaigrette

Fresh Beet Salad

Arugula, red beets, goat cheese, toasted pistachio, balsamic reduction

Chilled Seafood Display

Oysters on the half shell, house cured salmon lox with whipped cream cheese, shaved red onion and capers on mini bagel, poached shrimp, traditional accompaniments of cocktail sauce, horseradish, cucumber mignonette, lemon wedges and lavash

Bruschetta Mac

Farfalle, roasted tomato, fried basil, fresh mozzarella, balsamic drizzle

From Russia With Love

Farfalle, kielbasa sausage, Boursin cheese and vodka sauce

Beef Short Ribs

With seasonal succotash, cheddar grit cake, cabernet jus

Vegetarian Paella

Asparagus, tomato, zucchini, peppers, cauliflower, saffron and sofrito

Pink Peppercorn Crusted Seared Tuna

Served rare with coconut rice, asian slaw, edamame, ponzu

Pan Seared Mediterranean Chicken Breast

With artichokes, roasted peppers, olives, spinach and a caper brown butter sauce served over a warm cous cous salad

Desserts

Chocolate Dipped Strawberries, Key Lime Bars, Fried Banana Fritters and Mini Pecan Pies

The Platypus Peach Specialty Cocktail: Bellini-champagne and peach syrup, garnished with fresh peaches