



# AVENUE OF THE ARTS HOTEL

Above and Beyond Gala  
Saturday, October 6<sup>th</sup>, 2018

## Menu

*Two Butler Passed Hors D'oeuvres*

Mini Crab Cake with Cilantro Aioli

Assorted Vegetarian Flatbreads with Goat Cheese, Seasonal Grilled Veggies and Arugula

## FIRST COURSE

### HEIRLOOM TOMATO SALAD

Heirloom Tomato, Burratta Cheese, Avocado with Black Cherry Balsamic Glaze  
With Baby Greens in EVOO, Raspberries and Candied Walnuts

Warm Artisan Rolls with Butter Triangles with Sea Salt and Lemon Zest

## ENTREES

### PAN ROASTED BREAST OF CHICKEN

with Caramelized Shallots and Smoked Cognac Sauce

Creamy Parmesan Risotto

Charred Heirloom Baby Vegetables

### VEGETARIAN OPTION:

#### CRISPY MUSHROOM POLENTA

With Oyster and Portobello Mushrooms topped with Fresh Watercress

### CHILDREN'S MEAL

Fresh Fruit and Berry Cup with Fresh Mint

FARFALLE PASTA WITH CREAMY ALFREDO SAUCE

Vanilla Ice Cream Sandwiches Rolled in Sprinkles

## DESSERT

Crème Brulee with Macerated Berries and Whipped Cream

J Gursej Artisan Coffee, Decaffeinated Coffee and Gourmet Herbal Tea Service

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