

100 YEAR CELEBRATION

March 20, 2015 | Jewish Community Center | Plated Dinner

PASSED APPETIZERS

Polenta Crostini | Blue Cheese | Balsamic Red Onions

Brie en Croute | Pear

Smoked Ruby Red Trout | Bagel Crisp | Crème Fraiche

Pita Crisp | Hummus | Olive Tapenade | Sun Dried Tomato

STATIONED APPETIZER

Grilled Mexican Street Corn off the Cob | Jalapeno Aioli | Cotija Cheese | Chili Powder | Fresh Cilantro | Chopped Red Onion | Chipotle Honey Butter | Lime Wedges

PLATED DINNER

Mixed Field Greens | Roasted Butternut Squash | Dried Cranberries | Candied Pecans | Red Wine Honey Vinaigrette

Pecan Crusted Salmon | Roasted Red Pepper Sauce

Twice Baked Potato | Aged White Cheddar | Chives

Roasted Asparagus | Lemon Zest

Freshly Baked Artisan Breads | Whipped Butter

DESSERT

Chocolate Lava Bites | Salted Caramel

Cheesecake Bites: Classic with Strawberry, Pumpkin, Oreo

Southern Pie Bites: Peach, Pecan, Mixed Berry