

Rabbi David Fare Thee Well Tribute Dinner Menu – 6/11/22

Appetizers:
(Stationary)
{Tapestry Room}

Fresh Grilled Marinated Vegetables – Zucchini, Yellow Squash, Eggplant, Asparagus, Green Pepper, Red Pepper, Red Onion, & Portabella Mushrooms Marinated in a golden Italian Dressing and Grilled to Perfection.

Fresh Fruit Skewers – Cantaloupe, Honey Dew, Golden Pineapple, Strawberries, and Blueberries on Knotted Bamboo Picks.

Sweet & Sour Meatballs – All Beef Cocktail Meatballs Simmered in a Sweet and Tangy Sauce

Hors D'oeuvres:
(Passed)

Beef Yakitori - Two tender pieces of beef sirloin coated in a teriyaki, Mirin wine glaze finished with spring onion, on a bamboo paddle skewer.

Moroccan Lamb Kabob - Lamb tenderloin paired with a mix of figs, apricots, and peppers and placed on a skewer. - Gluten Friendly

Thai Chicken Spring Roll - Tender chicken slow cooked with lemongrass, ginger and a hint of green Thai chiles, wrapped with rice noodles and vegetables in a delicate spring roll presentation.

Risotto Croquettes with Asparagus and Wild Mushrooms - Arborio rice in an Italian soffrito combined with fresh mushrooms, asparagus tips, and aged Asiago then finished with a dusting of Panko.

Salmon Satay with Lime and Cilantro Marinade - Atlantic caught wild salmon filet coated in a lime cilantro marinade, placed on a skewer. - Gluten Friendly

Asian Short Rib Pot Pie - Tender beef short ribs braised with green onions and sweet Asian spices, loaded into a pot pie pastry shell.

Chicken Wellington - Tender pieces of marinated chicken with our traditional mushroom duxelle, wrapped in elegant puff pastry.

Pastrami & Whole Grain Mustard Spring Roll - Spice rubbed and brined pastrami hand folded with whole grain mustard and sauerkraut to create a unique and crispy spring roll.

Baby Spinach and Artichoke Wonton Crisps A light and crispy purse filled with a blend of garlic infused spinach and artichoke hearts.

Thai Spiced Chicken Kefta on a Sugar Cane Skewer - Fresh, ground chicken blended with Thai spices and coated with breadcrumbs, placed on a sugar cane skewer.

Beef Bulgogi Taquito - Savory and sweet Korean style beef bulgogi wrapped in an open ended crispy flour tortilla coated with bulgogi sauce.

Mini Stuffed Potato Skins with White Truffle Oil - Mini potato skin stuffed with truffle oil infused Yukon Gold mashed potatoes. - *Gluten Friendly*

Dinner: Plated

Salad:

Citrus Spinach Salad:

Fresh Baby Spinach, Cucumber, Tomato, Red Onion, Pink Grapefruit, Mandarin Oranges, Marcona Almonds, Raspberry Vinaigrette Dressing.

Main Course:

Entrée (Pre-Selected Choice of One Per Person):

Filet Mignon in a Red Wine Peppercorn Reduction

Atlantic Salmon in a Lemon Beurre Blanc Sauce

Chicken Picatta

Grilled Cauliflower Steak with Chimichurri Sauce

Vegetable / Starch (To Accompany All Entrees):

Herb Roasted Potatoes

Chef's Fresh Vegetable Medley

Baskets of Freshly Baked Artisan Dinner Rolls to be Pre-Set on Guest Tables with Promise Spread

Desserts:

Choice of One Per Person:

Caramel Delight - Composed of caramel, cream, and egg yolk, this pastry is full of delicacy, with a tender Guérande salted butter caramel heart.

Marquis Au Chocolat - Bittersweet chocolate mousse with two layers of chocolate sponge, soaked with kirsch syrup.

Limoncello Dessert Cup - Sicilian lemon infused ladyfingers imported from Italy, layered with Italian mascarpone and topped with European white chocolate curls.

Beverages:

Open Bar, Wine Served at Dinner, Soft Drinks

Regular and Decaffeinated Coffee and Tea