

ISCT 2018 Gala Menu

PASSED CANAPÉS

Onion rings and Calamari
Tomato Bruschetta (v)
Crab croquettes
Mini Burgers
Mushroom Risotto (v) (GF)
Fried zucchini sticks, aioli sauce (v)

ANTIPASTO AND SALAD BAR

Antipasto Board (Prosciutto, salami, capicollo, soppressatta)
Platter of grilled vegetables (v) (GF)
Mirror of Smoke Salmon
Zeus salad (v) (GF)
Fennel and broccoli with garlic and fine herbs (v) (GF)

HOT DISHES

Ricotta and spinach Medaglioni, fresh cherry tomato sauce (v)
Flemish pie with zucchini, leek and Swiss cheese (v)
Chicken drum sticks with wild mushrooms
Tortino of Poached Salmon Hollandaise sauce

CULINARY STATION

Carving station of Roast Beef au Jus.

SIDE VEGETABLES

Oven roasted potatoes (v) (GF)
Buttered string beans (v) (GF)

Assorted Gourmet breads and butter

Coffee, assorted herbal teas, Cream, Sugar

DESSERT STATION

Mini opera cakes
Mini chocolate éclairs
Mini mille feuilles
Mini black forest cakes
Mini strawberry shortcakes
Mini profiteroles
Mini mango mousse cakes
Mini raspberry mousse cakes
Mini fruit tartelettes
Mirror of seasonal fresh fruits (v) (GF)