



## Gala Fundraiser

### Mai Tai- makes 10 drinks

10 ounces Myers rum  
5 ounces orange liqueur (Orange Curacao, Triple Sec, Cointreau)  
5 ounces orgeat syrup  
5 ounces fresh lemon juice  
10 ounces orange juice  
7.5 ounces pineapple juice  
  
top with a squeeze of lime

### Passed Hors D'oeuvres

Smoked Salmon canapé on toasted pumpernickel, pickled onion, dill cream  
Shrimp and sesame filo rolls with apricot dipping sauce  
Zucchini Pancake with eggplant caviar  
Tomato Mozzarella skewers with pesto drizzle  
Sweet potato kimchi pancake with rice vinegar dipping sauce  
Applewood bacon wrapped Medjool date stuffed with goat cheese  
Spicy sambal chicken skewers

## Stationary Food

Latin Station

Corn Fritters with chipotle tartar sauce

Cuban sandwich bites- Smoked ham, pulled pork, chipotle aioli,  
mustard, swiss cheese, sweet pickles on ciabatta

Columbian chicken empanadas with traditional pepper dipping sauce

Cauliflower fritters with saffron aioli

Served with chorizo, serrano ham with green melon, manchego,  
warm panko encrusted goat cheese, and wildflower honey drizzle

### **Pacific Rim**

Maki Rolls like Spicy Tuna, California, Salmon maki and yellowtail  
scallion inside out roll

Salmon, Tuna and shrimp Nigiri

Chilled Asian Noodles in takeout containers with chopstix

Pan-fried Chicken Dumplings with soy sesame dip

Crunchy Shrimp Shumai with sweet and spicy chili sauce

Banh mi sandwich bites- 48 hour sous vide pork belly, country pate,  
smoked pork, daikon, carrots, cilantro, siracha aioli on ciabatta

### **Dessert**

Vanilla chai mini cupcakes

Green tea cookies

Linzer Torte Bars

S'mores clusters

Chocolate fudge brownies with chocolate chips

Coffee, Tea Service