



St. Mary's Medical Center Gala 2009 Featured Menu

Upon Entrance

*The French 75, a flirtatious concoction of gin, lemon, and champagne
With orchid garnish
Chilled Champagne with fresh berries*

Passed Hors d'oeuvres

A Bite-sized sampling of canapés served on crisp Belgian endive cups

The Seafood Extravaganza

*Chilled Jumbo Shrimp
Blue Point Oysters
Lump Crabmeat Bowl with Meyer Lemon Vinaigrette
Chilled Acapulco Salmon Ceviche
Pacific West sushi with Wasabi, Pickled Ginger and Blends of Soy
Bronzed Sea Scallops
Split Maine Lobster Tails with Warm Mango Butter
Selection of American Caviar with Accompaniments
Kendall-Brook Smoked Salmon*

Hot Entrée Station

*Carved Chipotle, Java-Rubbed Beef Tenderloin
Roast Pork with Sweet Fig and Currant Chutney
Duck Breast Medallions with Orange-Cinnamon Port Wine Reduction
Escallop of Chicken Rockefeller with Toasted Brie
Grilled American Lamb Chops with Moulin Rouge Butter
Broiled Mahi-Mahi with Pineapple Salsa and Grilled Banana*

Accompaniments

*Yukon-Gold Potato Gratin with Caramelized Vidalia Onions
Wheatberry Saffron Rice Pilaf
Spring Asparagus with Pink Peppercorn Butter and Pine Nuts
Haricot Vert with Fresh Basil, Feta and Oven-Roasted Grape Tomatoes
Mélange of Root Vegetables
White Cheddar Pasta with Applewood Smoked Bacon*

Fruits of the Forest Station

*European Antipasto Smorgasbord featuring Gourmet Venison and Pheasant Sausages and Cheeses
With*

*Selection of Specialty Dark Beers and Ales
Soft-Baked Pretzels with a variety of dipping Mustards*

Passed Desserts

*Selection of Gourmet Chocolate Truffles
White Chocolate Coated Strawberries with Grand Marnier
Chocolate Shot Glass filled with Espresso Mousse and Chambord
Mélange of Petite Pastries*

The Dessert Spectacular

*Towering Chocolate Cake
Big Chocolate Cake
Hazelnut Cappuccino Torte
Orange Cream Cheesecake
Banana Cha Cha
Crème Brulee Cheesecake
Individual Crème Caramel Flan
Individual Key Lime Pies
Fruits of the Forest Turnovers
Vanilla Bean Ice Cream
Dressed to order Individual Chocolate Lava Cakes, New York Style Cheesecakes and Peanut Butter Cakes.
White Chocolate Fondue with Accompaniments for Dipping*