

SAMPLE GALA MENU

Creating a themed menu for your fundraising event or Gala is a crucial part of the flow of your evening. If a theme is not an integral part of your event, coming up with a menu to fit your budget may be the next most important task to you and your committee. We like to understand the goals of our fundraising committees, and we do our best to partner with them to do all we can to assure your event is a fruitful one. Annual fundraising events make up a good portion of our client profile, and you too can become one of those events. Growing & building year after year, delivering a successful and profitable fundraising venture with us at your side.

PASSED HORS D'OEUVRES

Saltimbocca

Grilled Chicken wrapped with Basil, Italian Fontina and Prosciutto, drizzled with Pesto

Mini Chops

Succulent mini Lamb Chops
with a Tangy fresh Raspberry Cabernet Sauce

Fish and Chips

Scottish Smoked Salmon on a Crisp Potato Gaufrette
with Dill Sour Cream, Capers, and
Red Onion Compote

New Age Beef Wellington

Grilled Tenderloin with Boursin Cheese and Merlot Demi Glace

Slow Roasted Tomato Tart

Provençal Flavors with Native Tomatoes in a Miniature Tart

STATIONARY HORS D'OEUVRES

Mediterranean Landscape

Smoked Provolone, Marinated Mozzarella Ciligene,
Ricotta Salata, Marinated Mushrooms,
Red Roasted Peppers and Grilled Marinated Eggplant
Marinated Imported Olive Assortment, Hummus, Eggplant Caviar
and Sun Dried Tomato Pesto, Cherry Tomatoes and Tabouli
Sesame Pita, Italian Country Breads, Bruschetta and Pepper sticks



PLATED DINNER MENU

~SALAD~

Steakhouse "Wedge" Salad

Miniature heads of Iceberg Lettuce in a pool of decadent Bleu Cheese dressing showered with shaved Wisconsin Bleu and Apple Smoked Bacon bits

~ COMBINATION PLATE ~

Grilled Flat Iron Steak with Cracked Spice and Sea Salt Rub

Paired with

Shrimp and Sea Scallop Brochette

Accompanied by

Red Wine Pan Sauce, Herb Whipped Yukon Potatoes
And Sautéed Brussel Sprouts

~DESSERT~

Pear and Apricot Crostata

With Crème Anglaise and Fresh Homemade Whipped Cream

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Fine Tea Assortment

~

Passed Chocolate Truffles as guests depart

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