

*Give Hope and Hold Em
Poker Tournament and Gala Menu*

Premium Catering Provided by Puff 'n Stuff

Butler Passed Hors d'Oeuvres - 7:00pm -12:00am

KEY WEST CONCH FRITTERS
WITH CAJUN RÉMOULADE

ASIAN-GRILLED CHICKEN SATE
WITH PEANUT DIPPING SAUCE

CHEESY ONION DELIGHT
BLEND OF ASIAGO, PARMESAN AND CREAM CHEESE WITH SHALLOTS AND CHIVES ON BRIOCHE TOAST
ROUNDS

POLENTA CUBES
WITH PARMESAN AIOLI, FIRE-ROASTED TOMATOES, CAPERS, AND SHAVED PARMESAN CHEESE

PIZZETTA
WITH FIRE-ROASTED TOMATOES, SAUTÉED SPINACH AND FRESH MOZZARELLA WITH PESTO

MINI BRIE EN CROUTE
GARNISHED WITH FRESH FRUIT FILLED WITH HOUSE-MADE APRICOT & FIG JAM

Hors d'Oeuvres On Display 7:00pm -12:00am

FARMER'S BREAD BOWL
FILLED WITH A CREAMY SPINACH DIP WITH DEWY FRESH CRUDITÉS & ARTISAN BREAD CUBES

PENNE CARCIOFO
ARTICHOKES AND ROASTED RED PEPPERS IN BASIL CREAM SAUCE

TAPENADE TRIO
COARSE CHOPPED TOPPINGS INCLUDE: ROMA TOMATOES & MOZZARELLA; ROASTED PEPPER & EGGPLANT;
AND KALAMATA OLIVE TAPENADE, WITH GRILLED TUSCAN ROUNDS

Dessert Station 9:30pm - 11:15pm

CHEF'S CHOICE OF GOURMET PETITE DESSERTS
A SELECTION OF AT LEAST TEN OF THE FOLLOWING FAVORITES:

CHOCOLATE CUPS FILLED W/RASPBERRY MOUSSE
RUM SOAKED MINI BABAS
COCONUT MACAROONS
CHOCOLATE TRUFFLES
CHOCOLATE ÉCLAIRS
PROFITEROLES
PETITS FOURS
FRUIT TARTS

CHOCOLATE DIPPED STRAWBERRIES
LEMON MERINGUE TARTS
CHEESECAKE SQUARES
OPERA CAKE
NAPOLEONS
RUM BALLS
CANNOLIS
SWANS