



2010 LOS ANGELES ORGANIZING AWARDS MENU

TRAY PASSED APPETIZERS

Coconut Shrimp served with Tropical Sauce
Assorted Wontons served with a Sweet Chili Sauce
Sundried Tomato Tapenade served on Crostini with Gruyere Cheese
Petit Ceviche Tostadas

FIRST COURSE

Baby Arugula & Spinach Salad
Fresh spinach & arugula , baby pear tomatoes, marinated sweet onion, sliced cucumber
& shaved Parmesan with a Balsamic vinaigrette

SECOND COURSE

Citrus Roasted Chicken Breast
Tender breast of chicken marinated in orange and lemon zest and seasoned with fresh rosemary,
thyme and dill seared and slow roasted served over Horseradish garlic Yukon gold smashed potatoes
with fresh roasted root vegetables. Finished with orange cognac sauce

Vegetarian Option:

Penne Puttanesca
Fresh tomato pomodoro sauce with artichokes, sweet red peppers and onions, olive oil, garlic, and
marsala wine

On Every Table...

Hearth Bread Basket

Assorted Hearth style breads sliced thick:
Olive / Rosemary / Onion / French / Sundried Tomato / Pumpnickle
Ultra thin bread sticks and crispy focaccia toast / Country white rolls and Sweet Butter

DESSERT

Vahlona Flourless Chocolate Torte with Crème Anglaise, Strawberry Swirl, & Fresh Berries