

# Menu

Catering provided by Bartolotta Catering and Events

## Salad Course

Goat Cheese and Spinach Salad

Demi sec grape tomatoes & hazelnut encrusted goat cheese with baby spinach, orange segments, hazelnuts, and balsamic vinaigrette

Artisan rolls and butter

## Duet Entrée Course

Braised Short Rib & Airline Chicken Breast  
with potato puree, broccolini & red wine demi

## Gluten Free and Vegetarian option

Portobello corn risotto cakes  
Mushrooms and vegetable “noodles” served over corn risotto cakes  
with vegetable reduction sauce

## Dessert

A cookie adorned with Celebrate the Light Gala icon  
will be placed at each setting.



## Dessert Station

*Served in the Promenade after the program*

Regular and decaf coffee and hot tea

Assorted chocolate truffles (gluten free) | Petite crème brulee (gluten free)  
Mini apple tart | Honey cheesecake bites