

Soille Hebrew Day School 45<sup>th</sup> Anniversary  
Memories & Dreams Gala Menu  
June 15, 2008



**TRAY PASSED HORS D'OEUVRES**

*(6:00pm-6:45pm)*

*ROAST BEEF CROSTINI - Herb and Pepper Beef on a Crostini with Onion Marmalade and Roasted Red Pepper Aioli*

*SALMON FORKS - Smoked Salmon and Cucumber, Butternut Squash wrapped with Pippin Apple*

*BASIL CHICKEN PURSE - Chicken, Pecans and fresh Basil, in a light Sour "Cream" dressing in a Crepe tied with a Chive*

*SMOKED DUCK BLINI - Ginger Blini topped with Onion Chutney, Julienne of Smoked Duck, "Crème" Fraiche, Sun dried Cherry and Orange Zest*

*TAMAGO SUSHI ROLL - With Carrots and Cucumber*

*MANGO CALIFORNIA ROLL - Local favorite filled with "Crab", Avocado, Cucumber and topped with a Mango Salsa*

**WASABI, SOY SAUCE, CHOP STICKS AND PICKLED GINGER**

**THE SALAD**

*(6:45pm)*

**WRAPPED HUMMUS SALAD**

*Spring Mix wrapped in Cucumber served on top of Hummus and finished with a toasted Pita Point with a Lemon Vinaigrette*

**THE DINNER MENU**

*(7:00pm)*

**FOUR ELABORATE INTERNATIONAL BUFFET STATIONS**

**AMERICA**

BEEF SHORT RIBS - *Boneless Beef Shortribs Braised in Red Wine BBQ glaze and Mirepoix Vegetables, Natural Jus*

MASHED POTATOES WITH CRISPED PARSNIPS - *Puree of Russet Potatoes with caramelized Shallots and crisped Parsnips*

FRIED ONION RINGS - *Crispy Fried Onions*

### **THAILAND**

THAI LEMONGRASS BBQ SALMON - *Salmon Marinated in Ginger, Garlic, Lemongrass Sesame Seeds and Chilies*

THAI FIVE FLAVORS NOODLE SALAD - *Noodles tossed with Bean Sprouts and Green Onion  
Choice of toppings to include Snow Peas, Cucumber, Egg, Tomato, Carrot and Peanut Dressing*

SPICY CUCUMBER CASHEW SALAD - *Sliced Hothouse Cucumber, seeded and splashed with Rice Wine Vinegar, Chilies, toasted Cashews and Sesame Seeds*

### **SPAIN**

CALIFORNIA PAELLA MARTINI - *Nouvelle Paella, toasted Couscous with Red and Green Bell Pepper, Sweet Onion and Tomato Saffron Broth scooped into a plastic Martini Glass*

GAZPACHO SHOTS - *Tomato and Herb chilled soup with Red Bell Pepper, snipped Chive, chopped Cucumber, and crisp Red Onion served in a plastic shot glass*

### **INDIA**

CHICKEN TIKKA MASALA - *Chicken Breast brochettes marinated in Ginger, Garlic, Indian spices and "Yogurt" then grilled and served with Lime slices*

COCONUT RICE - *Basmati Rice with Coconut, Sautéed Onion*

LENTIL DHAL - *Lentils, Spinach, Onions, Cumin and Cardamom*

RAITA - *Cucumber, "Yogurt" and Mint*

MANGO CHUTNEY  
TOASTED COCONUT

GARLIC NAAN BREAD

### **THE DESSERT RECEPTION**

*(8:00pm)*

LIQUID CHOCOLATE SHOTS - *With Vodka, liquor and "Cream" Topped with a Banana Chip*

A SELECTION OF TARTS - *Chocolate, Meyer Lemon and Fruit*

MEMORIES OF THE PAST DREAMS OF THE FUTURE CAKE

BRANDIED APRICOT BEIGNET - *Rolled in Powdered Sugar served with a Whipped Orange "Cream" Dipping Sauce*

TROPICAL FRUIT FONDUE -*Sweet ripe Mango Banana Papaya Pineapple Strawberries*  
*With warm dipping Chocolate and bamboo skewers*