

NORTHWEST BOYCHOIR & VOCALPOINT! SEATTLE

BLACK TIE & BLUE JEANS GALA MENU

CATERING PROVIDED BY TUXEDOS & TENNIS SHOES

PASSED APPETIZERS

Coriander Shredded Beef, Quinoa Tostada, Ginger, Beet & Roasted Apple Salsa (GF, DF)

Garlic-Cilantro Grilled Shrimp, Sour Orange Mojo (GF, DF)

Toasted Hazelnut Bruschetta, Truffled Fromage Blanc, Clover Honey, Sage (Vegetarian, Contains Nuts)

DINNER BUFFET

Rosemary Grilled Chicken Thigh, Roasted Artichoke & Radish (GF, DF)

Paprika Grilled Pork Tenderloin, Roasted Garlic & Cilantro Puree (GF, DF)

Wild Mushroom Risotto (GF, Vegetarian)

Garlic & Thyme Roasted Rainbow Carrots & Leeks (GF, Vegan)

Baby Spinach, Honey Balsamic Vinaigrette, Toasted Pecans, Dried Pear, Housemade Fromage Blanc (GF, Vegetarian, Contains Nuts)

Macrina Artisan Rolls, Sweet Cream Butter (Rolls are DF)

FAMILY-STYLE DESSERTS

Ganache Cake Bites, Candied Ginger (GF)

Candied Meyer Lemon & Cardamom Polenta Cake (GF, Vegan)

Salted Cashew Cookies (Contains Nuts)

BEVERAGE SELECTIONS

Caffe Vita Novacella Decaf Coffee
includes half & half and oat milk

Assorted Soft Drinks and La Croix Sparkling Waters

BAR MENU

Wine - \$12

1889 Red Blend, Evergreen Sauvignon Blanc, Deer & Finch Rosé

Beer - \$10

Georgetown Brewing Company's Bodhizafa IPA & Roger's Pilsner
Best Day Non-Alcoholic Kolsch

Seltzer - \$10

San Juan Seltzer Rainier Cherry

Mixed Drinks - \$12*

featuring Tito's Handmade Vodka, BACOO 5 Year Rum, Malfy Gin,
George Dickel Rye Whiskey, Four Roses Bourbon, Monkey Shoulder Scotch

**add \$2 for martinis and manhattans*