

# CIYC Going into Commission Menu

Saturday May 13, 2023 5:00pm

## **Napa Country Board**

Baked Brie en Croute with Caramelized Apples and Pears, Candied Pecans, Assorted Cheeses served with Artisan Breads and Crackers

## **Rustic Charcuterie Board**

Italian Roast Pork, Soppressata, Prosciutto di Parma, Mortadella, Grilled Artichokes, Dried Fruits and Nuts, Breadsticks, Crusty Tuscan Bread

## **Fresh Crudite with Sourdough Bread Dip Bowl**

Baby Carrots, Celery, Persian Cucumbers, Colored Bell Peppers, Broccoli, Cauliflower, Asparagus, Grape Tomatoes, Watermelon Radish

## **Seafood Station**

Shrimp Cocktail

Tuna Kabobs with Soy-Hijiki Sauce

Assorted Sushi

Mini Fish Tacos with Mango Slaw and Cilantro Oysters on Half Shell

Cones of Fried Calamari, Oysters and Clam Strips served with Marinara and Remoulade

## ***Passed Hors D'oeuvres***

Chicken Souvlaki Skewer with Tzatziki Sauce

Chicken and Apple Pigs in a Blanket with Everything Spice

Chicken Dumplings

Grilled Steak Skewer with Peruvian Aji Dipping Sauce

Lobster Rolls

Chicken Banh Mi Slider

## **Dinner Station**

Strip Steak served with Horseradish Cream Sauce

Roasted Salmon with Moroccan Barbecue Glaze

Yukon Gold Potato Gratin with Aged Cheddar

Israeli Couscous with Asparagus Tips, Roasted Yellow Peppers, Grilled Squashes, Roasted Corn, Basil Oil

Tuscan Kale and Shaved Brussel Sprout Salad with Parmesan, Toasted Walnuts and Lemon-Tahini Dressing

## ***Dessert***

Assorted Pastries, Profiteroles, Cannolis, Parfaits

Assorted Cookie Platter to include

Raspberry Thumbprints, Java Chip Brownies, Peanut Butter Surprise, Sea Salted Chocolate Chip, Red Velvet with White Chocolate Chips, Oatmeal Cherry